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**VOLKER LEAP**  
**CREAM ALE**

**OG:** 1.047      **Color:** 5.2 SRM  
**FG:** 1.011      **ABV:** 4.7%  
**IBU:** 16

| Extract           | Weight | Percent |
|-------------------|--------|---------|
| Pilsen Light LME  | 6 lbs  | 70.6    |
| Rice Syrup Solids | 1 lbs  | 11.8    |

| Steeping Grains | Weight | Percent |
|-----------------|--------|---------|
| Flaked Corn     | 1 lb   | 11.8    |
| Crystal 10°L    | 8 oz   | 5.9     |

| Hops            | Weight | IBU  |
|-----------------|--------|------|
| Liberty, 60 min | 1 oz   | 15.6 |

**Yeast**

White Labs Cream Ale Blend WLP080,  
Wyeast American Ale 1056, or Fermentis Sa-  
fale US-05

**Additional**

Priming Sugar, Bottle Caps, Irish Moss, Grain  
Bags, Hop Socks, Gypsum

**From the BJCP Style Guidelines (bjcp.org)**  
**Category 1C – Cream Ale**

Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Pale straw to moderate gold color, although usually on the pale side. Brilliant, sparkling clarity. Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. A clean, well-attenuated, flavorful American lawnmower beer.

An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

|                          |                   |
|--------------------------|-------------------|
| <b>Vital Statistics:</b> | OG: 1.042 – 1.055 |
| IBUs: 15 – 20            | FG: 1.006 – 1.012 |
| SRM: 2.5 – 5             | ABV: 4.2– 5.6%    |

**Commercial Examples:** Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Anderson Valley Summer Solstice Cerveza Crema, Sleeman Cream Ale, New Glarus Spotted Cow, Wisconsin Brewing Whitetail Cream Ale

**ALL GRAIN CONVERSION**

Replace the extracts with the following base malts:

- 7 Lbs. US 2 Row
- 1 Lb. Flaked Corn (2lbs total)

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

**BREWING NOTES**

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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