

## #18: Bathtub Ring Ale (Classic Cream Ale)

Chris Swingley (5-Jul-2003)

Based on Jeff Renner's Classic American Cream Ale recipe from the HBD. Something went awry and it got pretty sour by the end, hence the name.

### Recipe (for 5 gallons final volume)

- 9.0 pounds (75%) American 2-row
- 3.0 pounds (25%) Corn meal(see notes below)
- 0.75 ounces Saaz whole hops, 6.9% AA (first wort hop)
- 1.0 ounce Saaz whole hops, 6.9% AA (60 minutes)
- 1.0 ounce Saaz whole hops, 6.9% AA (15 minutes)
- 0.5 teaspoon Irish Moss (15 minutes)

White Labs WLP001, California Ale, pitched at 74°F

Starter: 700 mL water, 3/4 cup DME, 1 t yeast nutrient, pitched at 60 F

### Water

- Pioneer Wells water

### Mash

- Corn meal: Mixed with 1.0 pound 2-row, 6 quarts 165 F water, held at 153 F for 20 minutes Heated to boiling, allowed to simmer for 35 minutes, added to main mash with 3 quarts water in mashing step 2.
- 8.0 quarts water @ 165°F, grist ratio of 1.0 quarts:pound @ 140°F (Held 50 minutes)
- 3.0 quarts water @ 70°F, grist ratio of 1.4 quarts:pound @ 150°F (Held 10 minutes), Includes boiling corn meal, 7 quarts water
- 2.0 quarts water @ 212°F, grist ratio of 1.6 quarts:pound @ 155°F (Held 40 minutes), Target was 156 F, step used to get close

### Sparge

- 21 quarts water @ 165°F, drain

### Boil

- Boiled 7.0 gallons for 60 minutes to yield 5.5 gallons wort

### Fermentation

- Primary: glass, 8 days, 60°F
- Secondary: glass, 47 days, 60°F

### Packaging

- Bottled with 127 grams dextrose

### Properties

Starting Gravity: 1.049	Final Gravity: 1.010
Original Extract: 12.2°Plato	Apparent Extract: 2.6°Plato
Alcohol: 5.1% by volume	Alcohol: 4.0% by weight
Apparent Attenuation: 78.7%	Mash Efficiency: 61%
Bitterness: 37 IBU	Color: 3°SRM

### Tasting Notes

- Great color, clarity. Taste became quite sour and astringent after a few weeks in the bottle. I suspect water chemistry and a high sparge pH.
- (Several weeks later) -- or perhaps an infection. . .