



May all your fermentations be Great Fermentations!

Charisma Cream – Brew this one and you'll have plenty of drinking buddies!

This beer is very well balanced with no accents of malt or hop. Low bitterness from the hops contribute to the seemingly dry finish. This is a great beer to mow your lawn with!

BEER SPECS

Original Gravity:

1.047 —1.049 @ 65% efficiency

1.050 —1.052 @ 70% efficiency

1.053 —1.055 @ 75% efficiency

Final Gravity: 1.008—1.012

IBU: 12-15

ABV%: 4.6% - 6.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a light, easy-drinking beer. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 58° - 68°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 4.25 lbs.** 2-Row Brewer's Malt
- 4.25 lbs.** German Pilsner Malt
- 1.0 lb.** Flaked Rice
- 0.50 lb.** Carapils Malt
- 0.25 lb.** Aromatic Malt
- 5 oz.** Corn Sugar, added to boil (see boil schedule)

FERMENTABLES

- 1.0 oz.** Liberty hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 0.5 oz.** Liberty hops, added 10 min from the end of the boil
- 5 oz.** Corn Sugar, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2112 California Lager, Wyeast #2565 Kolsch, or Nottingham dry yeast

