

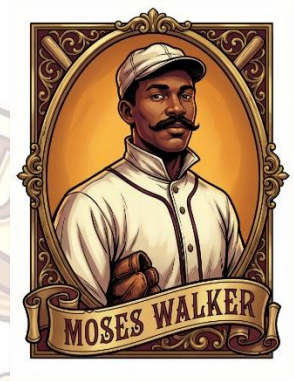
MOSES WALKER'S CREAM ALE

Noble Hops. American Brew.

5-Gallon All-Grain Homebrew Recipe

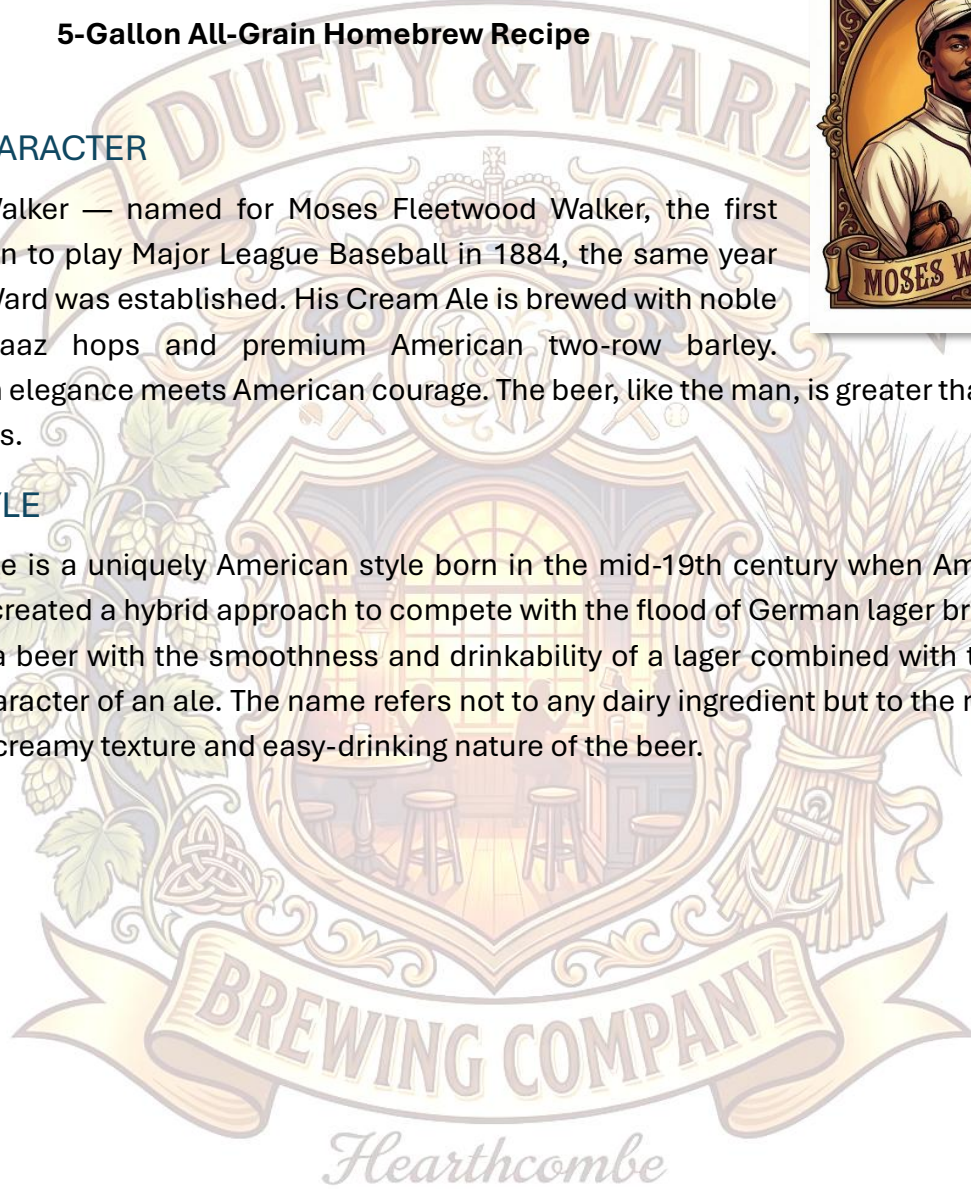
THE CHARACTER

Moses Walker — named for Moses Fleetwood Walker, the first Black man to play Major League Baseball in 1884, the same year Duffy & Ward was established. His Cream Ale is brewed with noble Czech Saaz hops and premium American two-row barley. European elegance meets American courage. The beer, like the man, is greater than the sum of its parts.



THE STYLE

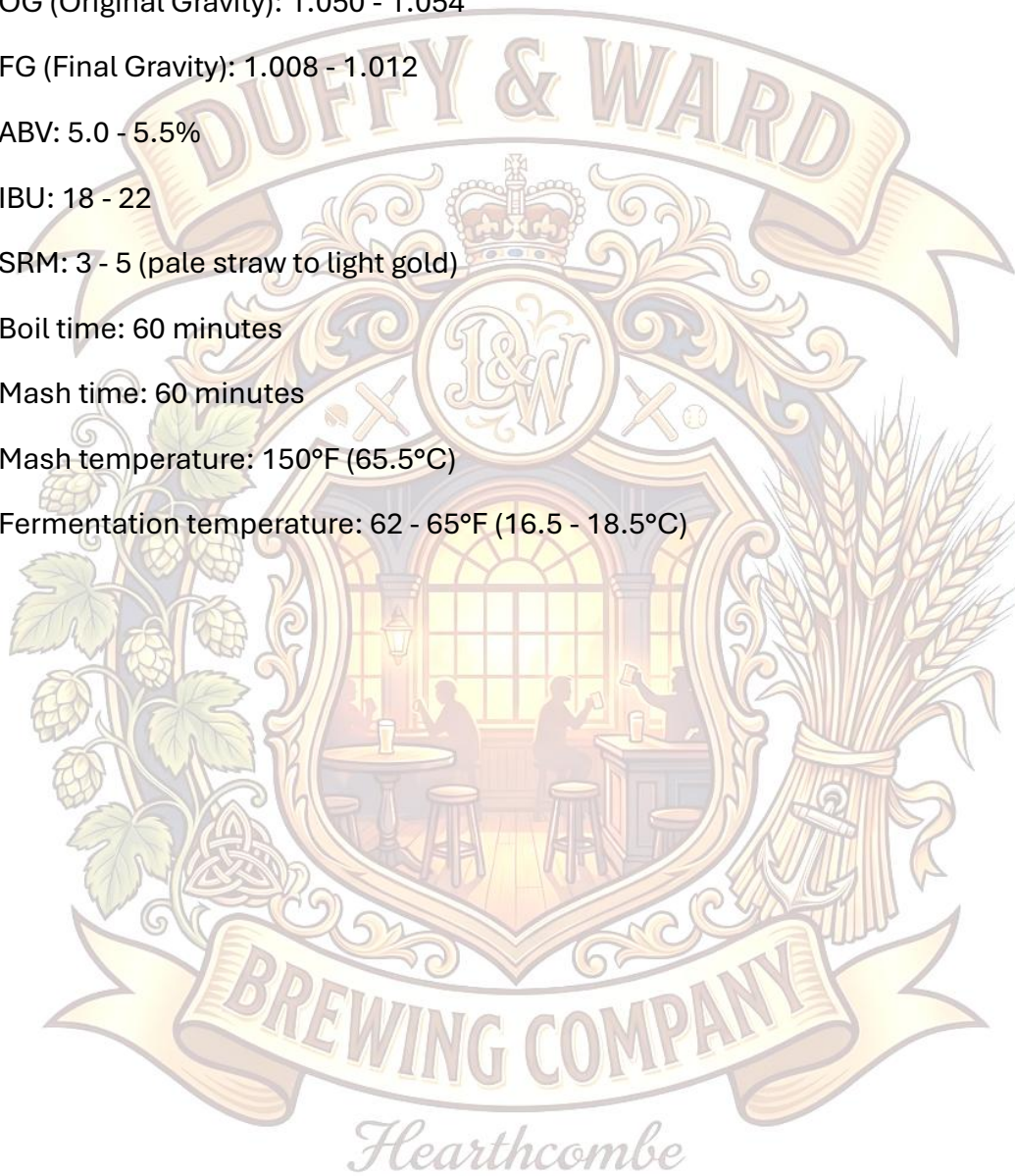
Cream Ale is a uniquely American style born in the mid-19th century when American ale brewers created a hybrid approach to compete with the flood of German lager brewers. The result is a beer with the smoothness and drinkability of a lager combined with the slightly richer character of an ale. The name refers not to any dairy ingredient but to the remarkably smooth, creamy texture and easy-drinking nature of the beer.



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THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 6.5 gallons
- OG (Original Gravity): 1.050 - 1.054
- FG (Final Gravity): 1.008 - 1.012
- ABV: 5.0 - 5.5%
- IBU: 18 - 22
- SRM: 3 - 5 (pale straw to light gold)
- Boil time: 60 minutes
- Mash time: 60 minutes
- Mash temperature: 150°F (65.5°C)
- Fermentation temperature: 62 - 65°F (16.5 - 18.5°C)



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THE WATER

- Start with RO or distilled water — build from scratch
- Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine
- Target a balanced, moderate mineral profile — not hop-forward, not malt-forward

Mineral Additions (for 8 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 2 grams
- Calcium chloride: 3 grams
- Epsom salt (magnesium sulfate): 1 gram
- Lactic acid (88%): as needed to achieve mash pH of 5.3 - 5.4
 - Start with 1-2 ml and measure
 - Add in small increments

Target Water Profile (approximate ppm):

- Calcium: 60-80
- Magnesium: 5-10
- Sodium: 10-15
- Sulfate: 50-60
- Chloride: 70-80
- Bicarbonate: 0-30

Note: The slightly higher chloride-to-sulfate ratio emphasizes malt smoothness and body over hop bitterness. This is intentional for a Cream Ale — the beer should be creamy and smooth, not crisp and bitter.

THE GRAIN BILL

- American two-row pale malt: 8.5 lbs (85%)
 - The backbone of the beer. Premium two-row provides clean, breadly, slightly sweet malt character
- Flaked corn (maize): 1.0 lb (10%)
 - Traditional Cream Ale adjunct. Lightens the body, adds subtle sweetness, improves drinkability and contributes to the "creamy" mouthfeel
- Carapils / Dextrine malt: 0.5 lb (5%)
 - Adds body, head retention, and a slightly fuller mouthfeel without adding color or sweetness

Total grain bill: 10.0 lbs

Mash Instructions:

- Strike water volume: approximately 3.75 gallons (1.5 quarts per pound)
- Strike water temperature: approximately 162°F (to achieve 150°F mash temp — adjust based on your system)
- Mash in at 150°F (65.5°C) — hold for 60 minutes
 - 150°F produces a dry, fermentable wort — appropriate for the clean, crisp Cream Ale finish
- Mash out at 168°F for 10 minutes (optional but recommended)
- Vorlauf until wort runs clear
- Sparge with 170°F water to collect approximately 6.5 gallons pre-boil volume
 - Treat sparge water with Campden and mineral additions proportionally

THE HOPS

All hops are Czech Saaz — the noble hop that defines Moses Walker's Cream Ale.

- Saaz: 1.0 oz at 60 minutes (bittering)
 - Provides clean, gentle bitterness — approximately 15-17 IBU
 - Saaz has a low alpha acid percentage (typically 3-4.5%), which means the bitterness is soft and rounded, never harsh
- Saaz: 0.5 oz at 15 minutes (flavor)
 - Adds delicate floral and herbal flavor — the Saaz signature
 - Approximately 3-4 additional IBU
- Saaz: 0.5 oz at flameout / 0 minutes (aroma)
 - Steep for 10-15 minutes during whirlpool or cooldown
 - Adds subtle floral, slightly spicy aroma without additional bitterness

Total hops: 2.0 oz Czech Saaz Total IBU: approximately 18-21

Note: Resist the urge to add more hops. This is NOT an IPA. The Saaz should be a quiet presence — you notice it when you pay attention, but it never shouts. Noble hops. Subtle character. That's the point.

THE YEAST

- Primary recommendation: White Labs WLP001 (California Ale) or Safale US-05 (dry)
 - Clean, neutral American ale yeast
 - Ferments clean at lower ale temperatures, producing minimal fruity esters
 - This creates the lager-like smoothness that defines Cream Ale while using ale yeast
- Alternative: White Labs WLP080 (Cream Ale Blend) if available
 - A blend of ale and lager yeast strains specifically designed for the style
 - Produces the authentic hybrid character

Yeast Preparation:

- If using liquid yeast (WLP001): make a 1.5 liter starter 24-48 hours before brew day
 - Stir plate recommended but not required
 - A healthy starter ensures clean, complete fermentation
- If using dry yeast (US-05): rehydrate in 4 oz of sterile water at 77°F for 15 minutes before pitching
 - Or pitch directly — US-05 is forgiving

THE PROCESS — Brew Day

- Step 1: Collect and treat water — RO or distilled, add minerals, add Campden tablet
- Step 2: Heat strike water to approximately 162°F
- Step 3: Mash in — add grain slowly, stir thoroughly, target 150°F
 - Check temperature at 15 and 30 minutes — adjust if necessary
 - Check mash pH — target 5.3 to 5.4 — adjust with lactic acid if needed
- Step 4: Hold mash at 150°F for 60 minutes
- Step 5: Mash out at 168°F for 10 minutes (optional)
- Step 6: Vorlauf — recirculate until wort runs clear
- Step 7: Sparge with 170°F treated water — collect approximately 6.5 gallons
- Step 8: Bring to a rolling boil
 - Watch for hot break — foam will rise aggressively in the first few minutes
 - Stir or reduce heat to prevent boilover
- Step 9: Add bittering hops — 1.0 oz Saaz at 60 minutes
- Step 10: Add flavor hops — 0.5 oz Saaz at 15 minutes
- Step 11: At flameout — add aroma hops — 0.5 oz Saaz, steep 10-15 minutes
- Step 12: Chill wort as quickly as possible to 62°F
 - Plate chiller, immersion chiller, or ice bath
 - Fast chilling produces clearer beer and reduces contamination risk
- Step 13: Transfer to sanitized fermenter
 - Aerate the wort — shake the fermenter vigorously for 2-3 minutes or use an oxygenation stone
- Step 14: Pitch yeast
- Step 15: Seal fermenter, attach airlock, place in temperature-controlled environment at 62-65°F

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FERMENTATION

- Primary fermentation: 62-65°F for 10-14 days
 - The lower temperature range produces a cleaner, smoother beer with fewer fruity esters
 - This is cooler than typical ale fermentation — intentional for the hybrid Cream Ale character
 - Active fermentation should be visible within 12-24 hours
 - Do not rush. Let the yeast finish completely
- Check gravity at day 10 and again at day 12-14
 - Fermentation is complete when gravity is stable over two consecutive days
 - Target FG: 1.008 - 1.012

CONDITIONING

- Option A: Cold crash at 34-38°F for 3-5 days
 - Move fermenter to refrigerator or cold environment
 - Dramatically improves clarity — yeast and protein settle out
 - Strongly recommended for this style — clarity matters
- Option B: Add gelatin finings
 - Dissolve 1 teaspoon of unflavored gelatin in 1 cup of 150°F water
 - Add to fermenter after cold crash begins
 - Wait 48 hours — beer will be brilliantly clear

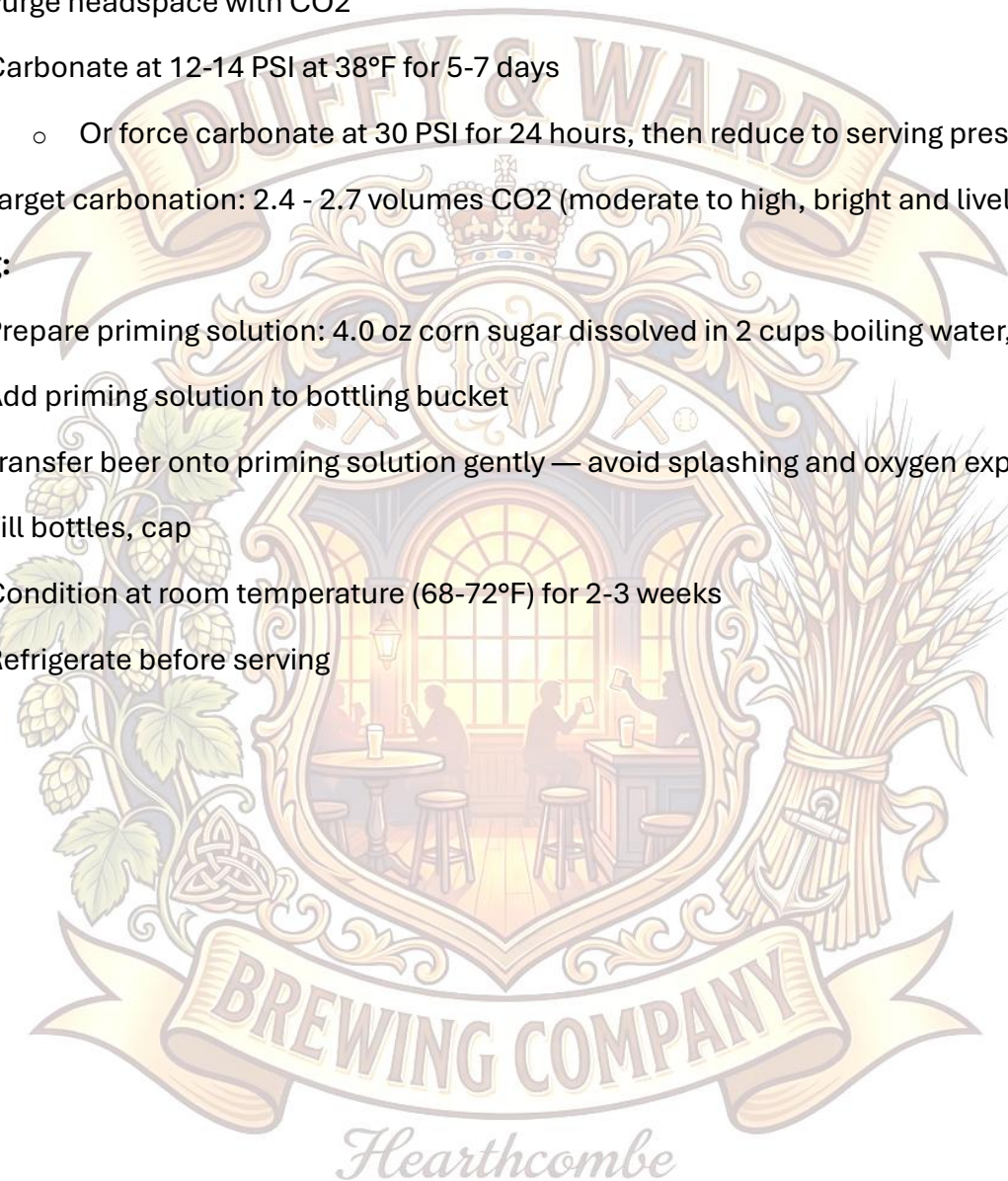
PACKAGING

Kegging (Preferred):

- Transfer to sanitized keg
- Purge headspace with CO₂
- Carbonate at 12-14 PSI at 38°F for 5-7 days
 - Or force carbonate at 30 PSI for 24 hours, then reduce to serving pressure
- Target carbonation: 2.4 - 2.7 volumes CO₂ (moderate to high, bright and lively)

Bottling:

- Prepare priming solution: 4.0 oz corn sugar dissolved in 2 cups boiling water, cooled
- Add priming solution to bottling bucket
- Transfer beer onto priming solution gently — avoid splashing and oxygen exposure
- Fill bottles, cap
- Condition at room temperature (68-72°F) for 2-3 weeks
- Refrigerate before serving



SERVING

- Glass: American shaker pint
- Serving temperature: 40-45°F (4-7°C) — cold and refreshing
- Pour: Tilt glass to 45 degrees, pour steadily, straighten to build half-inch to one-inch head
- The beer should be brilliant pale gold, clear, with a white persistent head
- If it's hazy, next time extend the cold crash or use fining agents

TASTING NOTES — What To Expect

- Appearance: Pale straw to light gold, brilliant clarity, white head
- Aroma: Subtle — light sweet malt, delicate floral Saaz, clean and inviting
- Flavor: Smooth, clean, balanced. Gentle malt sweetness with soft bready quality. Delicate floral and spicy Saaz character. Crisp, clean, refreshing finish
- Mouthfeel: Light to medium-light body with creamy smooth texture. Bright carbonation
- Overall: More complex than a macro lager, smoother than a typical ale. Easy drinking but with character

Commercial Benchmark:

- Taste alongside Genesee Cream Ale or Sixpoint Sweet Action
- Your version should be smoother, more complex, and with more visible hop character from the Saaz

FOOD PAIRINGS

- Grilled salmon
- Light salads
- Grilled chicken
- Mac and cheese
- Fish tacos
- Any lighter fare that doesn't overpower the delicate flavor



TROUBLESHOOTING

- **Too sweet / not dry enough:** Mash temperature was too high. Next time mash at 148-150°F
- **Too bitter:** Reduce 60-minute Saaz addition to 0.75 oz
- **Fruity esters:** Fermentation temperature was too warm. Next time hold 62°F firmly
- **Hazy:** Cold crash longer, use gelatin, ensure a healthy vigorous boil
- **Thin body:** Add an additional 0.25 lb Carapils next time
- **No hop character:** Increase flameout addition to 0.75 oz and steep longer
- **Off flavors — green apple (acetaldehyde):** Beer was packaged too early. Let fermentation complete fully before packaging
- **Off flavors — buttery (diacetyl):** Raise temperature to 68°F for the last 2-3 days of fermentation (diacetyl rest)

NOTES

This recipe is a starting point. Brew it, taste it, evaluate it, and adjust. The water chemistry, grain bill, and hop schedule will need fine-tuning based on your specific equipment efficiency, local water, and personal palate.

Ask yourself: Does this taste like Moses Walker? Smooth. Dignified. More complex than expected. Greater than the sum of its parts.

If yes — document everything exactly as you brewed it. That's your recipe.

If no — adjust and brew again. The Distinguished Company is worth the patience.

Noble Hops. American Brew.

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