



Dreamsicle Cream Ale – Jeremy Railey’s Award-Winning Orange Vanilla Cream Ale!

What a dream! This beer combines a lovely cream ale with orange and vanilla notes to create a beer that is reminiscent of the frozen treat from our collective childhood. Refreshing like a cool orange and cream popsicle, this Dreamsicle Ale won first place in the Specialty category at the Indiana Brewer’s Cup!

BEER SPECS

Original Gravity:

1.060 —1.062 @ 65% efficiency

1.064 —1.066 @ 70% efficiency

1.068 —1.070 @ 75% efficiency

Final Gravity: 1.017—1.020

IBU: 7-10

ABV%: 5.3% - 7.0%

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 low to moderate mash temperature is recommended to create an beer that has a great balance between body and drinkability. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired. You can soak the vanilla beans in vodka two weeks before bottling or kegging, then run the vodka through a strainer directly into the keg or the bottling bucket. Alternately, you can split and add the vanilla beans directly into the fermenter 4 days prior to kegging or bottling.

RECIPE DETAILS

10 lbs. 2-Row Brewer's Malt

1 lb. Flaked Rice

1 lb. Flaked Oats

0.5 lb. Carapils Malt

0.25 lb. Aromatic Malt

FERMENTABLES

0.75 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

1.0 lb. Lactose, added 15 min from the end of the boil

2.0 oz. Sweet Orange Peel, added 5 min from the end of the boil

BOIL SCHEDULE

2 Vanilla Beans, split and soaked in enough vodka to cover, for **2 weeks before bottling or kegging**. Pour vanilla beans and vodka through a strainer into the bottling bucket or keg. **Alternately**, you can add the split vanilla beans directly to the fermenter 4 days before bottling or kegging. This helps create beautiful vanilla cream notes in the beer!

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Imperial Organic Yeast A07 Flagship, or Safale S-05 Dry Yeast.

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This recipe is from Jeremy Railey, who won first place at the Indiana Brewer’s Cup in the Specialty category with this beer! Jeremy prefers to zest the skin of an orange or two and freeze it overnight before brew day. When he brews this beer, he will zest the skin of another orange directly into the boil at 30 minutes left in the boil, then split the orange open and drop it directly in the wort for the rest of the boil. He will put the frozen zest in at the end of the boil. We have included sweet orange peel as an alternative to this, but if you would like, you can try to brew it his way! He also uses Mexican vanilla beans, as they give a smooth vanilla cream character to the beer. He will soak the split beans in enough vodka to cover them for 2 weeks prior to bottling or kegging, then strain the beans from the vodka extract directly into the keg or bottling bucket. This is a delicious beer with a lot of fun variables that can be brewed again and again!

