

LOVE2BREW

VANILLA CREAM ALE (ALL-GRAIN)



Our custom Vanilla Cream Ale is a refreshing twist on the American Classic. Typical Cream Ales are an Ale version of popular American lagers, often with a light body and color. Our Vanilla Cream Ale is medium bodied with a deep gold color achieved by steeping our specialty grains. The taste begins with malty sweetness and a light and refreshing mouthful with a low bitterness profile. The beer finishes with a sweet vanilla kiss that is sure to win over even the most hesitant beer drinker!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.055
- 5.8% ABV (Estimated)
- IBUs: 18.3
- SRM: 9 (Amber)
- 60 Minute boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 5 lbs. 2-Row Brewers
- 3 lbs. White Wheat Malt
- 1 lb. Caramel 60L
- 1 lb. Carapils

Hops

- 3/4 oz. Cascade (Bittering)
- 1/2 oz. Czech Saaz (Flavor/Aroma)
- 1/2 oz. Cascade (Aroma)

Yeast Choices

- Safale US-05
- Nottingham Beer Yeast
- California Ale Yeast (WLP001)

Other

- 4 oz. Lactose
- 4 oz. Pure Vanilla Extract*
- 5 oz. Priming Sugar

*Not included with recipe kit.

MASH INGREDIENTS:

- 5 lbs. 2-Row Brewers
- 3 lbs. White Wheat Malt
- 1 lb. Caramel 60L
- 1 lb. Carapils

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes.
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 3/4 oz. Cascade (60 Minutes)
- 1/2 oz. Czech Saaz (20 Minutes)
- 4 oz. Lactose (15 Minutes)
- 1/2 oz. Cascade (1 Minutes)

- 4 oz. Vanilla Extract (Secondary for 1 Week)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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