



May all your fermentations be Great Fermentations!

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: 1.065—1.068

Final Gravity: 1.019—1.022

IBU: 10 - 15

ABV%: 5.6% - 6.4%

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*)

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!

RECIPE DETAILS

6.0 lbs. Light dried malt extract

1.0 lbs. Rice Syrup Solids

FERMENTABLES

1.0 lb. Flaked Oats

0.5 lb. Carapils Malt

0.25 lb. Aromatic Malt

SPECIALTY GRAINS

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 to the fermenter (primary after fermentation is complete, or to secondary) 4 days before bottling or kegging. This creates a beautiful vanilla cream note 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.

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Brewing Instructions: Dreamsicle Cream Ale

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment and allow it to remain in secondary for one week, then proceed to STEP 3.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')
4. **If adding vanilla beans directly to the fermenter**, split them and do so four days before bottling or kegging.

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Carefully siphon beer from fermenter into bottling bucket. **If you made the vanilla extract with vodka**, you can strain out the extract into the bottling bucket.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.

