

# LOVE2BREW

## VANILLA CREAM ALE (ALL-GRAIN – 2.5 GALLON)



love2brew's 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. Pours a deep gold color, this medium bodied brew starts off with sweet aromatics that will remind you of a cream soda. The taste begins with malty sweetness and caramel notes with 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
- 5.1% ABV (Estimated)
- IBUs: 18.4
- SRM: 8.7
- 60 Minute boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 2.5 lb. 2-Row Brewers
- 1.5 lb. White Wheat Malt
- 8 oz. Caramel 60L
- 8 oz. Carapils

#### Hops

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

#### Yeast Choices

- Safale US-05
- Nottingham Beer Yeast
- White Labs California V Ale Yeast (WLP051)
- Wyeast American Ale II (1272)

#### Other

- 2 oz. Lactose
- 2 oz. Pure Vanilla Extract\*
- 2 oz. Priming Sugar

\*Not included with recipe kit.

### MASH INGREDIENTS:

- 2.5 lb. 2-Row Brewers
- 1.5 lb. White Wheat Malt
- 8 oz. Caramel 60L
- 8 oz. Carapils

### MASH SCHEDULE:

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

### BOIL ADDITIONS

- 1/4 oz. Cascade (60 Minutes)
- 1/2 oz. Czech Saaz (20 Minutes)
- 2 oz. Lactose (15 Minutes)
- 1/2 oz. Cascade (1 Minute)
  
- 2 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](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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