

# Orange Pushup Creamsicle Ale (All Grain)

On the open windowsill of the whitewashed farmhouse sits a golden-crustied pie cooling in the summer breeze, and the alluring scent drifts about the orchard rows, where the succulent peaches dangle and swell beneath that brilliant summer sun. And in your pint is a luscious brew with deep golden shades and amber highlights, just like those peaches mellowing beneath that blue sky. You raise that pint to your nose, and you are greeted with an ambrosial aroma of fruity goodness like those heavenly peaches ripening before you. And now you treat your taste buds to the first sip, and your senses are consumed with the delightful doughy zing of wheat malt and the bubbly exhilaration of peach pie. Now you laze in the rocker on that wooden porch and watch as the sun grows amber with its descent between the orchard rows. Yes, this is going to be a brilliant summer.

## Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer  
 Original Specific Gravity: 1.049 - 1.053  
 Final Specific Gravity: 1.011 - 1.015  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.0%  
 Color: 4 SRM (Golden-amber, like the sun setting behind the orchard!)  
 International Bittering Units: 13  
 Time to Awesome Drinkability: 5 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

7.1 lbs American 2-Row Malt  
 8 oz Cara Blonde Malt  
 1 lb Corn Syrup Solids  
 8 oz Lactose

### Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)

### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or  
 Wyeast 1335 British II Ale Yeast  
 Or  
 Dry Yeast: Safale S-05 Ale Yeast

### Brewing Supplies & Flavors:

2 oz Natural Orange Flavor (Add 1 Day Prior to Bottling)  
 2 Vanilla Beans  
 5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

### Preparation of the Spice Potion!

Place the chopped vanilla beans in a jar with 1 cup of vodka. Screw on a tight fitting lid and steep the spices until bottling time. If you are using natural vanilla extract, skip this step and add the vanilla at bottling time. Add the spice potion at bottling time.

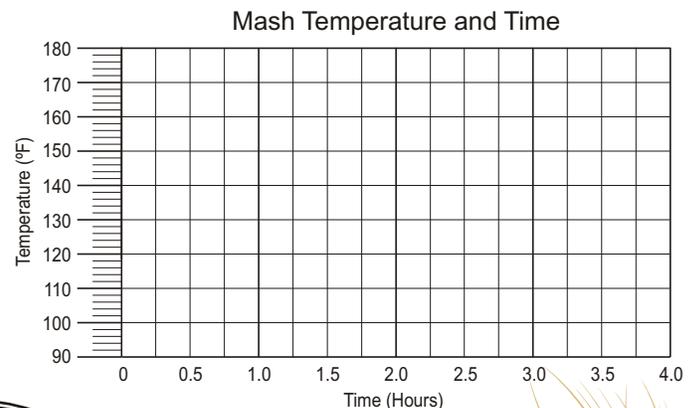
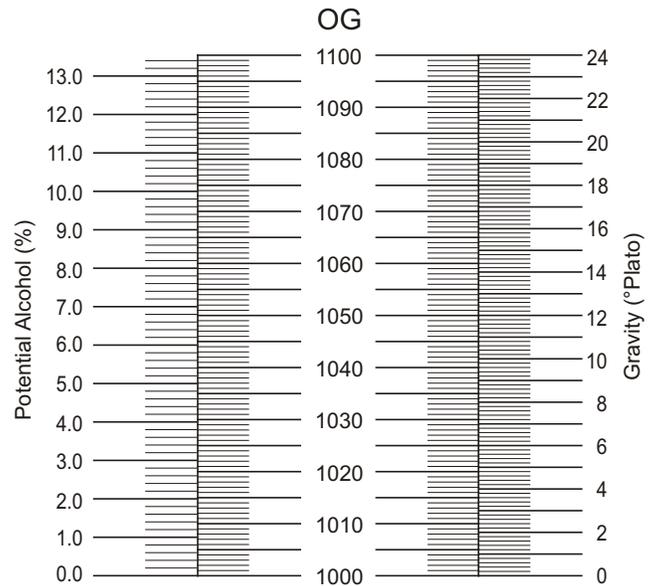
**Note:** Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

## Mash Schedule:

Mash-Out: 151°F for 60 Minutes  
 Saccharification Rest: 168°F for 5 Minutes

## Brew Statistics:

Brew Day Date ( / / )  
 Original Specific Gravity: \_\_\_\_\_  
 My Efficiency: \_\_\_\_\_  
 Final Specific Gravity: \_\_\_\_\_  
 Secondary Rack Date ( / / )  
 Bottling / Kegging Date ( / / )  
 Date I Drank Last Beer (This Stinks!) ( / / )



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!