



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!

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!) (/ /)

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 (Add to beginning of boil)
8 oz Lactose (Add to beginning of boil)

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: Cellar Science CALI Ale Yeast Or Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

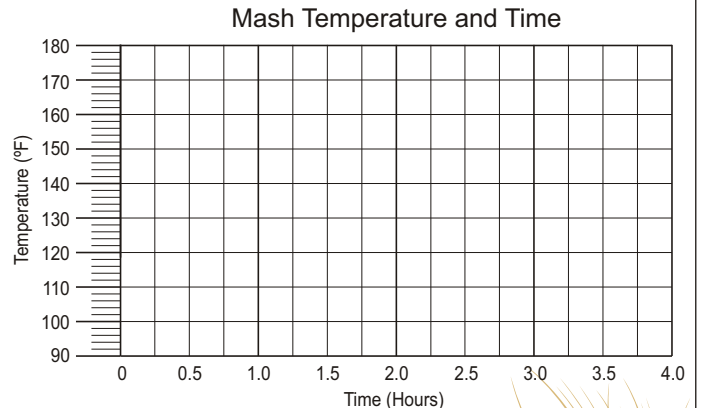
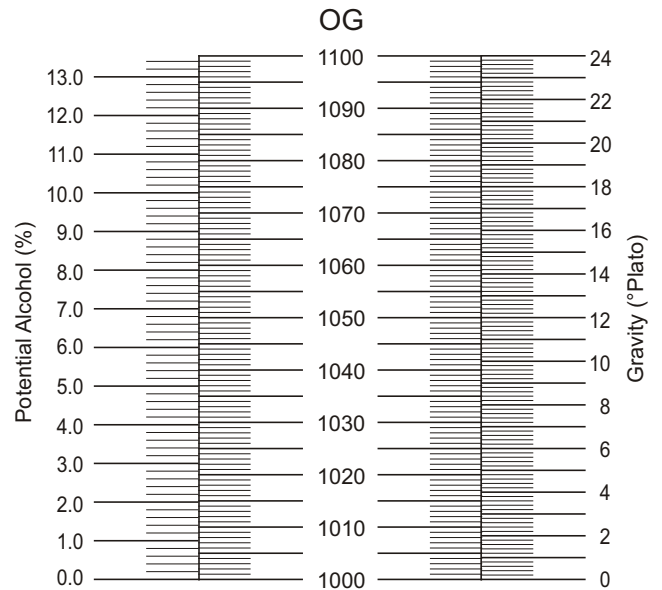
2 oz Natural Orange Flavor (Add 1 Day Prior to Bottling)
1 Tbs Vanilla Extract (Not included. Add 1 Day Prior to Bottling)
5 oz Priming Sugar

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

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



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