

Vanilla Cream Ale (DME)

Created Monday July 13th 2020



Method: **Extract** Style: **Cream Ale** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **2.5 gallons** Post Boil Size: **2 gallons** Pre Boil Gravity: **1.089** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **unknown** Calories: **161 calories** (Per 12oz) Carbs: **16.6 g** (Per 12oz)

Original Gravity: **1.049** Final Gravity: **1.012** ABV (standard): **4.75%** IBU (tinseth): **9.34** SRM (morey): **9.58** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	Dry Malt Extract - Light		42	4	75.3%
8 oz	Maltodextrin - <i>(late addition)</i>		39	0	7.5%
1.25 oz	Flaked Oats		33	2.2	1.2%

5.58 lb / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
0.75 lb	American - Caramel / Crystal 40L		34	40	11.3%
5 oz	American - Caramel / Crystal 80L		33	80	4.7%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Saaz		Pellet	3.5	Boil	60 min	9.34	100%

1 oz / \$ 0.00

Other Ingredients

Amount	Name	Cost	Type	Use	Time
4 oz	vanilla extract		Flavor	Bottling	0 min.

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 0.20 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 80 B cells required

Priming

Amount: 4 oz CO₂ Level: 2.65 Volumes

Target Water Profile

 Light colored and malty

Ca⁺² 60 Mg⁺² 5 Na⁺ 10 Cl⁻ 95 SO₄⁻² 55 HCO₃⁻ 0

Notes

Add vanilla to taste