The cream ale is a style that has been around since the 1800s but was made popular in the U.S. in the 1900s. There are a few ways of making cream ale, using ale yeast or lager yeast, or both, and fermenting at higher or lower temperatures. Cream ale is thought to be a superior beer than typical mainstream American lagers and is quite similar to a steam beer.

Our version was created by our extremely talented brewer Vilija Bizinkauskas. Using our Lager yeast 'V' employed the steam beer technique - fermenting at a lower temperature. The result is a creamy and sweet beer, with hints of vanilla. The body of this beer is heavy compared to those in its American lager family, hence the name 'Cream' Ale.