

# FRUIT BEERS

CATEGORY 8

## Blueberry Ale

Classification: fruit beer, blueberry ale, extract

Source: Patrick Stirling (pms@Corp.Sun.COM) Issue #493, 9/11/90

When I tasted this during the bottling stage there was not much blueberry flavor. More blueberries may be required to give a stronger taste. The beer came out remarkably clear with a nice reddish tint.

### Ingredients:

- 7 pounds, British amber extract
- 1-1/2 pounds, crystal malt
- 2 ounces, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast
- 2 pounds, fresh frozen blueberries

### Procedure:

Steep crystal malt while bringing to boil. Remove grains and add extract and boiling hops. Boil 60 minutes. Add finish hops and let steep 15 minutes. Sparge into ice, mix. Rack to 7-gallon carboy. At peak of fermentation add blueberries. Ferment 1 week and rack to secondary. Prime with corn sugar.

### Specifics:

- Primary Ferment: 1 week

## Apples in the Snow

Classification: fruit beer, apple ale, extract

Source: Shannon Posniewski (imagesys!shannon@uu.psi.com) HBD 521, 10/19/90

This is based on Papazian's "Cherries in the Snow." We used Granny Smith and Macintosh because we wanted high-fructose varieties---besides, we like them. Perhaps the use of Saaz or a more delicate hops would be in order because this was too hoppy. Beer seems to improve with age and after a few months the flavor was described as "immaculate" but with balance tipped more toward hops than apple.

### Ingredients:

- 6.6 pounds, John Bull light malt extract (or other brand)
- 1 pound, corn sugar
- 2 ounces, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 12 pounds, apples (9 pounds Granny Smith, 3 pounds Macintosh)
- water crystals
- 2 packs, Edme ale yeast
- 3/4 cup, corn sugar (priming)

### Procedure:

Cut apples into 8-10 slices. Put 1-1/2 gallons water into pot, add boiling hops and bring to boil. Add extract and corn sugar. Boil 40 minutes. Add finishing hops and apples. Steep 15 minutes. Pour wort into 3-1/2 gallons cold water. Push apples to one side and pitch yeast. Ferment 3 weeks.

### Specifics:

- O.G.: 1.050
- F.G.: 1.015
- Primary Ferment: 3 weeks

## Feelix the Cat Dark Cherry Lager

Classification: fruit beer, cherry lager, extract

Source: Mike Herbert (michaelh@homebrew.wv.tek.com) Issue #441, 6/18/90

This recipe came from Charlie Papazian many years ago. This is supposed to make a lager, but I've never actually produced a lager with this recipe, only an ale. The cherries add a sweetness, but are not overpowering in a dark beer. I also tried another cherry beer called "Sinfully Red Cherry Ale" from the Spring 1984 issue of Zymurgy. This used 10 pounds of cherries and made a much lighter beer.

### Ingredients:

- 3.3 pounds, John Bull dark unhopped malt extract
- 2 pounds, Munton & Fison light dry extract
- 1/2 cup, black patent malt
- 2 ounces, Cascades hops
- 2 tablespoons, gypsum
- 1 teaspoon, salt
- 3-5 pounds, pitted chopped cherries
- 1/2 ounce, Hallertauer hops
- yeast

### Procedure:

Steep black patent malt in 2 gallons of water bringing to boil. Strain out grain. Add extract and boil with Cascade hops, gypsum, and salt. Boil 60 minutes. Remove from heat. Add finishing hops and cherries. Steep 30 minutes. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

## Dark as the Night Stout

Classification: fruit beer, stout, blueberry stout, extract

Source: Wayne Allen (wa@cadillac.cad.mcc.com) Issue #312, 11/29/89

This tastes like a normal stout, but after 4 or 5 sips, a warm glow begins to suffuse your throat and tummy; great for winter nights. Don't worry about pectin haze, you definitely won't see it!

### Ingredients:

- 8 cans, blueberries (or 10 pints fresh, or 6# frozen)
- 1/2 pound, roasted barley
- 1/3 pound, black patent malt
- 1 pound, crystal malt
- 6.6 pounds, John Bull dark unhopped malt extract
- 1-1/2 ounces, Fuggles hops (boil)
- 1/2 cup, corn sugar (priming)
- yeast

### Procedure:

Crush and boil blueberries in 1-1/2 gallons of water for 10 minutes. Strain out berries. Add grains and steep. Add extract and hops and bring to boil. Strain into fermenter with enough cold water to make 5 gallons. Pitch yeast. Give this lots of time in the secondary fermenter or add champagne yeast after initial fermentation.

## Pick of the Season Cherry Ale

Classification: fruit beer, cherry ale, extract

Source: Chuck Coronella (coronellrjds@che.utah.edu) Issue #447

I decided to use lactose because several people thought Papazian's Cherries in the Snow was a bit dry.

### Ingredients:

- 6 pounds, Laaglander light dry extract
- 1/4 pound, crystal malt
- 1/4 pound, lactose
- 7-8 pounds, fresh sweet cherries
- 1/2 ounce, Chinook hops (boil)
- 1/2 ounce, Chinook hops (finish)
- 1/2 ounce, Hallertauer hops (dry)
- 1/2 teaspoon, Irish moss
- Whitbread ale yeast

### Procedure:

This recipe makes 5-1/2 gallons. Freeze cherries a couple days before brewing. Defrost in the fridge. While wort is boiling, remove stems and crush cherries. After boiling, pour wort over cherries in fermenter. Add cold water and pitch yeast. After a couple days, rack to secondary, straining out cherries.

### Specifics:

- Primary Ferment: 2 days
- Secondary Ferment: 6--8 weeks

## Blackberry Stout

Classification: fruit beer, stout, blackberry stout, extract

Source: Andy Wilcox (andy@mosquito.cis.ufl.edu) Issue #415, 5/9/90

This stout reaches prime in 4-6 weeks and rapidly deteriorates from there, acquiring a winey flavor as the residual blackberry sweetness erodes. An amateur judge commented, "Good and black. Good mouth feel. Unbelievable finish---seems to last forever! Fruit? I want the recipe. Nice job.

### Ingredients:

- 1 can, Mount Mellick Famous Irish Stout extract
- 3 pounds, M&F dark dry malt extract
- 4 pounds, frozen blackberries
- 1 pound, dark crystal malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1-1/2 ounces, Hallertauer hops
- 1/2 ounce, Fuggles hops
- ale yeast
- corn sugar (priming)

### Procedure:

Start grains in brewpot with cool water. Remove when boil commences. Add all malt and Hallertauer hops. Boil 1 hour. Add Fuggles and boil 5 more minutes. Remove from heat. Add thawed blackberries and steep 15 minutes. Cool. Dump whole mess into primary. After a couple rack to secondary, straining out berries.

## Basic Fruit Beer

Classification: fruit beer, juice, extract

Source: John Isenhour (LLUG\_JI%DENISON.BITNET) Issue #177, 6/14/89

This recipe was described in the Summer 1987 issue of Zymurgy. See the issue for procedural details. When I brew with fruit I do not add fruit to the boil, this will set the pectins to creating a haze. Instead add them after the boil and steep. I generally use a wheat malt extract to emulate a lambic frambozen. Try a Lindemann Framboise to see what you're shooting for. They use unmalted wheat in their beer.

### Ingredients:

- 4-pound can, Alexanders pale malt extract
- 1/2 pound, light dry extract
- 10 HBU, hops
- 1/4 teaspoon, Irish moss
- 2 gallons, fruit juice (such as apple, pineapple, cranberry, or raspberry)
- yeast

## Framboise

Classification: fruit beer, raspberry ale, framboise, extract

Source: Cher Feinstein (crf@pine.circa.ufl.edu) Issue #402, 4/19/90

I figured that I'll sterilize anything I use to add the puree, while taking my chances with the puree itself (rather than heating it up and risking setting the pectins).

### Ingredients:

- 6-7 pounds, light malt extract
- 1/4 pound, crystal malt
- 2-1/2 cups, raspberry puree
- 1 ounce, boiling hops (Hallertauer, Saaz, Tettnanger)
- yeast
- 10 cups, raspberry puree

### Procedure:

Crack, steep, and strain crystal malt before boiling. Add extract and hops. Boil. Strain into primary. Add 2-1/2 cups raspberry puree. Add enough cold water to make 5 gallons. Pitch yeast. When racking to secondary, add another 10 cups raspberry puree.

## Cranbeery Ale

Classification: fruit beer, cranberry ale, extract

Source: Tim Phillips (tcp@esl.ESL.com) Issue #327, 12/20/89

This isn't the best beer I've ever had, but the red color and mixture of cranberry, champagne, and beer tastes (in that order) together make wonderful conversation pieces. A perfect treat for the holidays. The cranberry taste is quite dominating: I might try just 2 or 3 pounds of cranberries in the future. This recipe is based on Papazian's Cherries in the Snow.

### Ingredients:

- 5 pounds, pale malt extract syrup
- 1 pound, corn sugar
- 2 ounces, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 6 pounds, cranberries
- ale yeast
- corn sugar (priming)

### Procedure:

Crush cranberries. Boil wort. Add cranberries to wort at time finishing hops are added. Turn off heat and steep at least 15 minutes. Pour wort into fermenter with enough water to make 5 gallons. Pitch yeast. After about 5 days, strain into secondary fermenter, avoiding sediment. Bottle after about 1 more week. Age bottles about 2 weeks.

### Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 1 week

## Great Pumpkin Bitter

Classification: fruit beer, pumpkin, extract

Source: Barry Cunningham (abvax!calvin.icd.ab.com!bwc) Issue #299, 11/9/89

This is quite aromatic and will make a good sipping beer for next halloween. It is definitely not for consuming in large quantity.

### Ingredients:

- 1 can, Cooper's bitter hopped malt syrup
- 1-1/2 pounds, M&F dry malt extract
- 1/4 pound, black patent malt
- 1 cup, Brer Rabbit molasses

- 1/2 ounce, Tettnanger hop pellets (boil 30 minutes)
- 1/2 ounce, Tettnanger hops pellets (finish)
- 2 sticks, cinnamon
- 2-3 ounces, fresh grated ginger
- 10 pounds, pumpkin mush
- 1/2 cup, chopped cilantro
- 1-2 ounces, fresh grated ginger
- 2 packs, Pasteur champagne yeast

### Procedure:

Steep black patent malt. Remove grain and add extracts. Boil wort 60 minutes with 2-3 ounces ginger, add boiling hops at 30 minutes. At 10 minutes add cinnamon. In last couple minutes, add finishing hops. Prepare pumpkin while wort is boiling: place pumpkin flesh in blender or food processor and mush. Mix chopped cilantro and 1-2 ounces fresh ginger in with mush. Place pumpkin mush, wort, and water to make 6-1/2 gallons in primary fermenter. Let primary fermentation proceed 1 week. Remove pumpkin mush and strain remaining liquid into 5 gallon carboy. Rack again after 3 weeks. Bottle after another 2 months.

### Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks + 2 months

## Washington Apple Ale

Classification: fruit beer, apple ale, extract

Source: Joe Shirey (jshirey@jarthur.Claremont.edu) Issue #370, 3/2/90

This beer has a medium body with a hint of apple flavor. It is very smooth with little or no bitterness, but that can be changed by adding finishing hops.

### Ingredients:

- 4 pounds, Telford's Yorkshire nut brown ale hopped malt
- 1 pound, honey
- 1/2 pound, corn sugar
- 1/2 pound, dark crystal malt
- 4 pounds, red apples
- 2 teaspoons, cinnamon
- ale yeast

### Procedure:

In cold water, place crushed dark crystal malt in a cheesecloth. Bring water to boil.

When boiling commences, remove grain and add Telford's. Boil 15-20 minutes. Add sugar and honey and boil another 10 minutes. Reduce heat so that boiling stops. Add cinnamon and sliced apples and steep 15 minutes. Remove apples with strainer and transfer wort to primary.

## Raspberry Imperial Stout

Classification: fruit beer, stout, Russian imperial stout, raspberry stout, extract

Source: Dan Miles (miles@cs.washington.edu) Issue #483, 8/28/90

This had a very strong raspberry taste with a slightly coffee/dark malt and hoppy/bitter aftertaste. The raspberry taste is accompanied by a sort of astringency or acidity that will supposedly soften with age. It's still very young for an Imperial stout.

### Ingredients:

- 15-1/4 pounds, bulk light extract
- 3/4 pound, roasted barley
- 3/4 pound, black patent malt
- 3/4 pound, chocolate malt
- 2 pounds, English crystal malt
- 3-3/4 ounces, Bullion pellets (9.6 alpha)
- 1-1/4 ounces, Northern Brewer pellets (6.7% alpha)
- 2 ounces, Kent Goldings pellets
- 13 pounds, fresh raspberries
- 4 teaspoons, gypsum
- Sierra Nevada yeast
- 1 cup, corn sugar (priming)

### Procedure:

This makes 6-1/2 to 7 gallons. This is based on Papazian's recipe from the Summer 1990 issue of Zymurgy, except that I use more raspberries than Charlie. Follow his directions, or E-mail me for directions. (Directions are pretty standard.)

The Bullion hops and Northern Brewer are used for bittering and are added to the boil. The Kent Goldings pellets are used for dry-hopping.

### Specifics:

- O.G.: 1.087
- F.G.: 1.022

## My Framboise Recipe

Classification: fruit beer, raspberry ale, raspberry wheat, framboise, wheat, extract

Source: Cher Feinstein (crf@pine.circa.ufl.edu) Issue #479, 8/22/90

I've been getting a large head with good lace, and an enormous aroma of raspberries. The brew is also crystal clear, with a deep ruby color (which I consider to be just plain luck since wheat beers are characteristically cloudy). As aging continues, any hints of astringency are disappearing. It will probably need 4--6 months aging time, quite possibly more.

### Ingredients:

- 6.6 pounds wheat malt extract
- 1/2 pound crystal malt
- 1 ounce Hallertauer hops
- 1 pack Wyeast #3056, Bavarian wheat
- 5 or 6 bags frozen raspberries (12 ounce bags)

### Procedure:

The wheat malt should ideally be a 60-40 mix of wheat and barley. The crystal malt is cracked and steeped in hot water for 20 minutes, then strained. The hops are then added and the mixture is boiled for 45 minutes. Chill and add yeast. Allow the beer to ferment for 7 days and then prepare raspberry mixture by defrosting berries and using blender to puree. Pitch in fermenter and after 48 hours, bottle. Next time I make this, I will modify the recipe to use 1 can (6.6#) of Ireks wheat malt, 3-4 pounds of light DME, 1 ounce of Hallertauer (35 minute boil), and again, Wyeast #3056. By using a 100% wheat extract, such as Ireks, I can control the amount of barley extract to assure 60% wheat to 40% barley.

### Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 48 hours

## Purdue Red Hot Apple Ale

Classification: fruit beer, apple ale, extract

Source: Lynn Zentner Issue #607, 4/1/91

This ale is a nice light beer with little bitterness. You can't really taste the red hots too much, but they are definitely in the aroma. My husband had his doubts about this since the only hops were whatever was

in the extract, but he was pleasantly surprised. The red hot candies make a very nice addition to the brew. I think they might be good in some other styles, too.

### Ingredients:

- 6 pounds, Mountmellick Brown Ale Kit (Hopped)
- 1 pounds, Light DME
- 1 pound, Honey
- 1/2 pound, Crystal Malt
- 4 pounds, Sliced Winesap Apples (from Purdue Hort. Farms-- hence, the name)
- 2 teaspoons, cinnamon
- 1 cup, Cinnamon Imperials (Red hots)
- 10 grams, burton salts
- 1 teaspoon, Irish Moss
- 1 package Brewer's Choice London Ale Yeast (#1028)
- 2/3 cup dextrose to prime

### Procedure:

Bring 3 gallons water to boil and put in brew bucket to cool. Bring 1.5 gallons water and crystal malt to boil. Remove grain. Add extract, honey, burton salts, and irish moss and boil for 15 minutes. Add red hot candies. Turn heat to low after candies melt. Add apples and cinnamon and steep 15 minutes. Dump into brew bucket, then transfer to primary. (I made malted apple-sauce out of the apples by the way!)

## John's Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: John DeCarlo (jdecarlo@mitre.org) Issue #740, 10/8/91

In spite of everything, this came out very very well, with rave reviews from everyone.

### Ingredients:

- 6 pounds, Williams' English Light malt extract
- 1/2 pound, crystal malt (unknown Lovibond)
- 2 ounces, Hallertauer hops (4.0 AA%) (45 minutes)
- 1/2 ounce, Hallertauer hops (4.0 AA%) (5 minutes)
- 4 pounds, raspberries
- Wyeast liquid yeast (London ale)

### Procedure:

Prepare 1 quart starter two nights before. Purchase some fresh raspberries (if possible. Try local farmer's market). Freeze raspberries night before brewing to break down cell walls. Pre-boil some water. Cooled some and freeze some. Prepare wort as usual by steeping crystal malt in 150-160F water while the brew pot water is heating up and sparg into the brewpot. Boil about an hour. Add 2 ounces Hallertau at 15 minutes and another 1/2 ounces at end of boil. At the end of the boil, toss all the raspberries into the brewpot and let sit for fifteen minutes. Wort was pretty cool by then. Toss \*everything\* into the fermenter. (With the raspberries in there, I figured I couldn't get any S.G. readings, so I didn't try.)

## Strawberry Beer

Classification: fruit beer, strawberry ale, extract

Source: s94taylo%usuhsb.bitnet@cunyvm.cuny.edu Issue #659, 6/14/91

Crystal malt adds sweetness, and helps to bring out the essence of the fruit. One other important ingredient was pectic enzyme, as the pasteurization sets the pectin very well. This results in a very nice looking crystal clear beer with a pink-amber hue.

### Ingredients:

- 3.3 pounds, M&F amber hopped syrup
- 3--1/2 pounds, dry light malt
- 1 pound, crushed crystal malt
- 1 ounce, Northern Brewer leaf hops, (alpha=8.0%) 1 hour boil
- 8 pints, fresh strawberries, washed, stemmed, pureed
- 4 Tablespoons, pectin enzyme
- Ale yeast starter

### Procedure:

Make a yeast starter by boiling 1 cup dry malt extract in a quart of water and cool to below 90 degrees F. Add four of Red Star Ale yeast and agitate. Let set for two hours. Steep crystal malt in 1 gallon of water for a while, then "rinse" in another 1--1/2 gallons. (I preboil.) Add malt and boiling hops and boil liquid for 1 hour. Turn down heat to very low flame and add pureed strawberries, heat for 15-20 minutes. Remove hops then cool wort. Dump in primary fermenter and add cold bottled water. The temp

should be around 65-70. Dump in the yeast starter. The next day or sooner, add about 4 tablespoons of pectic enzyme, right into the beer. Rack after 3- 4 days. Bottle with 3/4 cup corn sugar.

#### Specifics:

- F.G.: 1.008

### Apricot Ale

Classification: fruit, apricot ale, extract

Source: Michael Bass (lg562@koshland.pnl.gov) Issue #743, 10/18/91

How did it turn out? It was a fine light ale. Nice golden amber color with a good hop bite. About half way through a mug, I start noticing the taste of cloves. But I didn't notice any apricot taste. I think it would be worth trying it again only letting the apricots sit in the primary fermentor. At least that's what I'd try next.

#### Ingredients:

- 4--1/2 pounds light dry malt extract
- 1 pound, German pilsner malt (steeped at 150 F for 1 hour)
- 1/4 teaspoon, Irish moss
- 1/2 teaspoon, salt
- 1 ounce, Chinook hops (12.2% alpha)
- 1/2 ounce, Mt. Hood hops (5.3% alpha)
- 2 1/2 pounds, frozen, pitted, halved apricots
- 1 packet, ale yeast
- 3/4 cup, corn sugar for bottling

#### Procedure:

Steep pilsner malt at 150 degrees for 1 hour. Strain and sparge grain. Add malt extract. Bring to boil and boil for 60 minutes. Add 1 ounce Chinook hops at 30 minutes. Add Mt. Hood in the last 2 minutes. The apricots were added at the end of the boil. The wort was then sparged into the primary fermentor, say about 10 minutes after the apricots were added. The wort was cooled over night and the yeast was pitched in the morning. After a week, the beer was racked to the secondary. Here it rested for one month (either I'm busy or patient; I wish I could say the latter) before bottling.

#### Specifics:

- O.G.: 1.050
- F.G.: 1.015
- Primary Ferment: 1 week
- Secondary Ferment: 1 month

### Cranberry Beer

Classification: fruit beer, cranberry ale, extract

Source: Dave Bonar (eebonar@sn01.sncc.lsu.edu) rec.crafts.brewing, 8/14/91

I am finding it very tasty. After a month it is somewhat sweet with a distinct fruit flavor. I'm not sure that you can identify the flavor as cranberries without knowing which fruit it is.. It turned out somewhat cloudy but the color is a pretty rose.

#### Ingredients:

- 6 pounds, extra light dry malt extract
- 1 pound, Munich malt
- 1 ounce, Fuggles boiling
- 3 bags frozen cranberries
- 1 ounce, Fuggles as finishing hops
- yeast

#### Procedure:

I thawed the berries and blended with enough water to make a little over 2 quarts of slush. Meanwhile I did a normal extract brew using the Munich malt as a specialty grain (i.e., put in a double layered pair of clean panty hose and stuck in the pot while I bring the cold water to a boil). At the end of the hour of boiling I put in the finishing hops and poured in the cranberry liquid for the final minute or two as I turned off the heat. I bottled after a week.

#### Specifics:

- Primary Ferment: 1 week

### Framboise

Classification: lambic ale, fruit beer, framboise, Belgian ale, all-grain

Source: Mike Charlton (umcharl3@ccu.UManitoba.CA) Issue #589, 3/5/91

We had a bit extra so we are doing a small fermentation (without the raspberries) of about 3/4 of a gallon. To this we added a teaspoon of yogurt to try to get a lacto bacillus infection and produce lactic acid. If it produces anything interesting I'll post the results. Anyway, I can't comment on how this beer will taste as it is still in secondary and is fairly experimental.

#### Ingredients:

- 7 pounds, Lager Malt

- 7 pounds, crushed raspberries
- 3 pounds, Wheat Flakes
- 1 ounce, 2 year old Cluster hops that had been baked for 20 min.
- WYeast #1056 American Ale Yeast

#### Procedure:

We did a beta glucan rest at 120 degrees for 30 mins, a protein rest at 130 degrees for 30 mins, and a saccharification rest at 155 for 1 hour. Be extra careful with the sparge because it has the potential to be very slow (although we managed to whip right through in 45 mins.). We boiled the wort for 2 hours, leaving the hops in for the entire boil. Cooled with an immersion chiller to 42 degrees and strained into a carboy. After 8 hours we racked the wort off of the trub and pitched the yeast. We left it in primary for 2 weeks and then racked it into a carboy and added the raspberries.

#### Specifics:

- Primary Ferment: 2 weeks

### Fruit Galore

Classification: fruit beer, plum ale, citrus fruits, all-grain

Source: Chad Epifanio (chad@mpl.UCSD.EDU) Issue #745, 10/22/91

There was too much particulate (orange pits, plum halves, etc) to get an original SG, so I didn't even bother with a FG. It tastes a bit tart, but the hops is a good balance for the sweetness. It is quite clear, considering all the stuff that went in it. A pale yellow color. Probably not enough spice character, namely the cloves and cinammon. All in all, quite drinkable, but the taste does stay with you for awhile.

#### Ingredients:

- 10 pounds, Klages pale malt
- 1/2 pound, amber crystal malt
- 2 ounces, Cascade(4.9%) 10 HBU
- 3 pounds plums, depitted & sliced
- 7 oranges; flesh sliced, and peels diced(didn't remove pith)
- 2 lemons; flesh sliced, and peels diced(didn't remove pith)
- 1 tablespoon, ground nutmeg
- 3 teaspoons, whole cloves 5 2" sticks cinammon
- 1/2 cup, fresh grated ginger root
- William's English Brewery Ale yeast(from 12ounce starter)

**Procedure:**

Mash Klages and crystal malt at 158 degrees for 90 minutes. Sparge. Bring wort to a boil and add hops. Boil for 1 hour. Add fruit and spices during final 10 minutes of boil. Cooled to 80 degrees in half-hour and pitched. Racked after 5 days, and noted rocky head from fruit pulp. Added 2 table-spoon dissolved gelatin after 12 days. Bottled after 15 days. NOTE: I forgot the Irish Moss.

**Specifics:**

- Primary Ferment: 5 days
- Secondary Ferment: 12 days

**Raspberry Ale**

Classification: fruit beer, raspberry ale, extract

Source: Anthony Rossini (rossini% biosun2@ harvard.harvard.edu) Issue #877, 5/6/92

This was first a proposed recipe on 4/2/92, but with less raspberries and more hops---the recipe presented here is Anthony's final recipe, posted on 5/6/92. [Eric Pepke and Michael Yandrasits posted critiques of Anthony's first recipe. Michael's recipe follows. ---Ed. ]

It is a light beer, plenty of berry flavor and smell, a nice red color, and also tastes quite good (though I should qualify that by saying that while I enjoy great beers, I've never turned down swill, either...).

Anyhow, a bit more hops might've been nice, but definitely not necessary, as someone suggested to me.

**Ingredients:**

- 5 pounds, Munton & Fison light malt extract
- 1/2 pound, crystal malt
- 48 ounces, frozen raspberries
- 1--1/2 ounces, Cascade hops (boiling)
- 1/2 ounce, Cascade (finish)
- yeast

**Procedure:**

Added crystal to water, removed prior to boiling. Boiled wort. Added 24 ounces of raspberries right after turning off stove. Chilled, pitched. Primary ferment about 1 week. Rack to secondary and add another 24 ounces of raspberries. Let sit 2 weeks in secondary.

**Specifics:**

- O.G.: 1.039
- F.G.: 1.010

**Raspberry Ale**

Classification: fruit beer, raspberry ale, extract

Source: Michael Yandrasits (michael@ frank.polymer.uakron.edu) Issue #857, 4/3/92

This beer has a very nice mild raspberry flavor, aroma, and color but the beer character is not lost either.

**Ingredients:**

- 2 cans, Alexanders pale malt extract
- 2 pounds, rice extract syrup
- 1 ounce, Cascades hops
- 8 pounds, frozen raspberries
- Edme ale yeast

**Procedure:**

I used about 8 lbs (11 12oz pkgs) and it turned out wonderfully, not at all overly raspberry-like. I blended them with just enough water to make a slurry and added it to the cooled wort (seeds, skins and all). I also added 2 campden tablets to ward off infection. It seems to have worked. No pectin haze at all. I racked into a secondary and left most of the raspberry sludge behind.

**Raspberry Porter**

Classification: fruit beer, porter, raspberry porter, all-grain

Source: Paul Timmerman (ptimmerm@ kathy.jpl.nasa.gov) r.c.b., 4/30/92

Overall, Dark, Clean, with lots of yeast esters, fruit esters, and floral hop aromas above the strong bittering, and less powerful burnt notes and fruit acids. All this on top of a very large mouth feel. Needs to age for several months, (at least) to reach peak.

**Ingredients:**

- 5 pounds, 2--row pale malt (mash)
- 1 pound, Vienna malt (mash)
- 1/2 pound, Munich malt (mash)
- 1/2 pound, 90 L. crystal malt (mash)
- 1/2 pound, 20 L. crystal malt (mash)
- 1 pound, chocolate malt (steep)
- 1/2 pound, Cara-Pils malt (steep)
- 1/4 pound, black patent malt (steep)

- 2--1/2 pounds, Australian light DME
- 1 ounce, Chinook hops (13.7% alpha)
- 3/4 ounce, Perle hops (7.8% alpha)
- 1--1/2 ounce, Cascade hops (5% alpha)
- Wyeast Irish ale yeast
- 3 pounds, raspberries

**Procedure:**

Mash grains using single-step infusion with 170 strike water, held at 150--160 for 1 hour. Sparge into brewpot where other grains were already steeped using sparging bag. Add more run off as available. Bring to boil and add DME. Boil 3/4 ounce Chinook and 1/4 ounce Perle for 60 minutes. At 30 minutes, add 1/4 ounce Chinook, 1/4 ounce Perle and 1/4 ounce Cascade. In last few minutes add 1/4 ounce Perle and 1/4 ounce Cascade. Dry hop with 1 ounce Cascade.

Quickly racked to two five gallon primaries using counter-flow chiller. Pitched Wyeast Irish Ale Yeast from DME starter into 1.054 OG wort. Racked to secondary with three pounds of raspberries (frozen) and dry hops. Bottled at unrecorded FG.

**Cherry-Honey-Weiss**

Classification: fruit beer, cherry wheat beer, honey, fall-grain

Source: Frank Dobner (fjdobner@ ihlpb.att.com) Issue #924, 7/16/92

The batch does not taste bad although the cherry taste is none to prominent.

**Ingredients:**

- 6 pounds, 2 Row English Pale Malt
- 4 pounds, Malted Wheat
- Gypsum (for adjusting PH)
- Irish Moss (Clarity)
- 10--1/2 pounds, Cherries
- 1 pound, Honey
- 1 ounce, Saaz Hops - Boiling
- 1/4 ounce, Saaz Hops - Finishing
- yeast

**Procedure:**

I mashed using 10 quarts at 140 F strike heat for a protein rest at 130 F. Then added an additional 5 quarts at 200 F to bring to a starch conversion at 150 F raised to 158 F, with a mash-out at 168 F. Sparged with 5 gallons of water at 168 F recovering over 7 gallons. Boiled for two hours. Chilled down to about 70 F, pitched yeast.

**Specifics:**

- O.G.: 1.040

**Brown and Blue Ale**

Classification: fruit beer, blueberry ale, all-grain

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #926, 7/18/92

There was lots of blueberry aroma coming from the fermenter the first couple of days, but not very much when I racked after 4 days. I bottled after 4 more days in the secondary.

I think lots of aroma volatiles got lost with all the outgassing in the primary; I think next time I may wait to add the berries to the secondary. I may also skip the roasted barley, and use only 1/2 pound of 40L crystal so the blue from the berries is more obvious.

The next batch is going to be a cherry wheat, with lots of tart baking cherries in the secondary and a loong maceration. Yum!

**Ingredients:**

- 6--1/2 pounds, pale malt
- 1/2 pound, wheat malt
- 3/4 pound, crystal malt (80L)
- 4 ounces, black patent malt (uncracked)
- 2 ounces, roasted barley (uncracked)
- 1 ounce, Goldings (4.9% alpha)
- 1/2 ounce, Fuggles (4.5% alpha)
- 5 pounds, fresh blueberries
- Wyeast #1084 (Irish ale)

**Procedure:**

Mash in 2 gallons at 130F, protein rest 30 minutes at 125F, add 1.25 gallons, mash 30 min at 150F, raise temp to 158F until converted (15 minutes), mash out 10 minutes at 170F. Sparge with 4 gallons to yield 5--1/2 gallons at 1.046. Add Fuggles and 3/4 ounce of Goldings after 20 minutes of boil, boil 60 minutes, add last 1/4 ounce of Goldings and boil 15 minutes more. Rinse blueberries in a dilute sulfite solution (after weeding out the fuzzy ones), puree, and add to primary along with yeast.

**Specifics:**

- O.G.: 1.046 (5--1/2 gallons)
- F.G.: 1.010

**Strawberry, Not Very Ale**

Classification: fruit beer, strawberry ale, extract

Source: John Sanders (jsanders@pyrtech.mis.pyramid.com) r.c.b., 7/7/92

I didn't like it, my friends LOVE it. Very little malt, lots of strawberry, very dry, almost a wine. A few people mix it with Dry Blackthorn Cider, yummy! This becomes a true cooler. Next year, twice as much crystal, half as much strawberries.

**Ingredients:**

- 7.2 pounds, Alexander's pale malt extract syrup
- 1/2 pound, cracked crystal malt (10L)
- 6 pounds+, pureed previously-frozen strawberries
- 3/4 ounce, Saaz hops (5.9% alpha), 60 minute boil
- 1 ounce, Fuggles (5.3% alpha), 30 minute boil
- Wyeast #1214 Belgian ale yeast
- Pectin enzyme (to precipitate pectin)

**Procedure:**

I used two 8 quart stockpots to cook this. I boiled one full pot of water, and set the sieve in the top with the crystal malt after I cut the heat. Waited 20 minutes, then took the sieve out and threw out the grains. I split the "tea" between the two pots, filled with water and started the boil. I added the extract and Saaz, boiled for 30 minutes, added the Fuggles, and boiled for 30 minutes more. I cooled the 4 gallons to 75 degrees and pitched the yeast. Then I boiled (!) the strawberries with 1 gallon of water for 15 minutes, then cooled and racked the beer (lost some trub here) onto the strawberry mix. 4 hours later, I racked the mix again, losing all of the trub (so far). Primary fermentation was outrageous! With 5+ inches headroom in my primary, I blew the Saran Wrap up 3 inches, then off 3 times! 3 days in the primary, then I racked to the secondary, and added the pectin enzyme. After 8 days in the secondary, I bottled with 1 1/2 cups of dried extract. I stored it for 3 weeks, then tried it.

**Ruby Tuesday**

Classification: fruit beer, raspberry ale, extract

Source: Mitch Gelly (gelly@persoft.edu) Issue #947, 8/13/92

Color was absolutely phenomenal!! Ruby red and crystal clear. Not even chill haze. I was amazed at the clarity. Excellent raspberry nose and flavor, sort of like a raspberry wine. As the beer would sit in your glass, the raspberry aromatics would get stronger. Not sweet, kind of tart. Nice. On the down side, it was a little too raspberry for some, not enough beer character. Next time I will go for 9-10 pounds of extract.

I have a peach beer in the bottle a week now, based on the same recipe except using 12 pounds of peaches and pale malt instead of crystal. Excellent summertime beverages, the women (and I) love it.

**Ingredients:**

- 7 pounds, light malt extract syrup
- 7 pounds, fresh wild raspberries
- 1 pound, english crystal malt (had no lovibond rating on pkg, I'd guess ~40)
- 2/3 ounce, cascades whole hops (~3.5% alpha)
- 1 campden tablet
- 1 pack, Edme ale yeast (11.5g)
- 1/2 cup, corn sugar to prime

**Procedure:**

Brought 2--1/2 gallons water to boil with crystal malt in grain bag (removed grain bag when water was at 170 F). Added extract and brought to boil, boiled for 60 minutes. All of hops for 45 minutes.

Chilled wort to ~100 F and strained into carboy (prefilled with 2--1/2 gallons cold water). Rehydrated yeast in 90 F water for 15 minutes and pitched, topped off carboy with water, and mounted blowoff tube.

After two days of healthy ferment (~75 F) added fruit. Pureed raspberries with campden tablet, added to fresh carboy (better use a 6 or 7 gallon carboy if you got it, the fruit takes up space!), purged carboy with CO2, and racked beer into it. Swirled it around a little to mix it up (don't shake it up) and put blowoff tube back on. Let sit another week and bottle. I only used 1/2 cup corn sugar to prime, and it was plenty. Didn't take a final gravity.

**Specifics:**

- O.G.: 1.040

**Pumpkin Ale**

Classification: fruit beer, pumpkin, extract

Source: Kevin Dombroski  
(kdomb@ctp.com), 10/7/92

I received this "recipe of the month" last week from a local homebrew supply store. I HAVE NOT tried it, so you are on your own.

**Ingredients:**

- 6 pounds, light Dried Malt Extract (or 2 cans light malt extract syrup)
- 1--1/2 ounces, Mt. Hood Hop Pellets
- 6 pounds, Pumpkin meat (2 small)
- 1 teaspoon, Burton Water Salt
- 1 teaspoon, Irish Moss
- 1/2 teaspoon, Vanilla Extract
- 1/2 ounce, Tettnager Hop Pellets
- Wyeast #1007 Liquid Yeast (or #1214)
- 1 teaspoon, cinnamon
- 1/2 teaspoon, nutmeg
- 1/2 teaspoon, allspice
- 1/2 teaspoon, mace
- 1/4 teaspoon, cloves

**Procedure:**

Peel and remove seeds from pumpkin and cook until soft. In a large pot, heat 1--1/2 gallons of water - add your malt, Mt. Hood Hops and cooked pumpkin meat and boil for 30 minutes. Add Burton Water Salt and 1 tsp. Irish Moss and boil for 15 minutes more. Add finishing hops and boil for 5 minutes more. Remove from heat. Strain hops and pumpkin meat. Add boiled wort to prepared fermentor -make up to 5--1/2 gallons. Add prepared Liquid Yeast. Ferment to SG 1030, transfer to Secondary Fermenter, add the spices (BE SURE NOT to add the spices until the secondary fermentation or you will lose the intensity of the spices). Finish fermenting. Prime with 3/4 cup corn sugar, bottle and age for 3 to 4 weeks or more.

**Specifics:**

- O.G.: 1.045
- F.G.: 1.008

**Blackberry Stout**

Classification: stout, fruit beer, blackberry stout, extract

Source: Charles S. Tarrio  
(cst@bork.nist.gov) r.c.b., 10/7/92

This stuff is very tasty.

**Ingredients:**

- 6 pounds, dark DME
- 6-8 cups altogether, roasted barley, chocolate malt, black patent,crystal
- 1 ounce, Kent Goldings 60 minute boil
- 1/2 ounce, Fuggles 30 minute boil
- 1/2 ounce, Fuggles, dry hop
- 3 pounds, blackberries
- Wyeast Irish Ale

**Procedure:**

I used frozen blackberries and put them in the bottom of a plastic primary, and poured the hot wort onto them to partially sterilize. No need to crush them up or anything; they were a faint pink by the time I racked to the secondary 5 days later.

**Blackberry Weizen**

Classification: fruit beer, blackberry wheat, weizen, extract

Source: Charles S. Tarrio  
(cst@bork.nist.gov) r.c.b., 10/7/92

This can be a raspberry weizen by substituting raspberries for the blackberries.

I've made the raspberry with three different recipes, I think I like the M & F better for flavored wheats and Ireks better for straight wheats. I've also made a dunkel with Ireks, adding two pounds of honey, 120 L crystal and some roasted barley. That started coming into its own after about three months. I've only done the blackberry once, and that's taking a long time to come into its own too; I think I'll increase the amount of blackberries to maybe 4-5 pounds next time.

**Ingredients:**

- 6.6 pounds, Ireks wheat or two 3.3 pound cans of M & F wheat
- 1 cup, crystal
- 1 cup, cara-pils
- 1 ounce, Hallertauer or Saaz, 60 minute boil
- 1/2 ounce, Hallertauer or Saaz, dry hop

- 3 pounds, blackberries (or raspberries)
- Wyeast Bavarian Wheat

**Procedure:**

Same procedure as previous recipe.

**Cranberry Ale**

Classification: fruit beer, cranberry ale, extract

Source: Carlo Fusco (g1400023@nickel.laurentian.ca) Issue #991, 10/15/92

This is a variant of another recipe from *Cat's Meow 2* [Ed: probably Tim Phillips' recipe on page 169]. My cranberry ale came out to be light and tart. It has a nice flavor profile on its own. Add it only if you want to change the flavor of the end product to something sweeter, but try not to overpower the cranberry flavor too much.

**Ingredients:**

- 5 pounds, light malt extract
- 1 pound, sugar
- 1--1/4 ounce, Fuggles (Boiling 30 minutes)
- 3/4 ounce, Fuggles (Finishing 10 minutes)
- Irish Moss
- Gypsum
- Munton & Fison Dry Ale yeast
- 3 pounds, pureed frozen Cranberries
- Brown sugar for priming

**Procedure:**

I used a little under 3 pounds of frozen cranberries and pureed them right before adding to the wort right after turning off the heat. Their semi-frozen state brought the boil straight down. I had a strainer over the funnel hole and would let the wort drip through it. Then I would press it a bit with the ladling spoon and scoop it out into a bowl. This took a little while, and some of the wort was left behind in the saturated cranberries (I used hop bags and grain sacks so that there wasn't a lot of other stuff). But I topped it off with some tap water (gasp!) and got a nice two cases out of it.

Some of it was bound to get through though, and sometimes I find a cranberry seed in the bottom of my beer.



## Pumpkin Stout

Classification: fruit beer, pumpkin, stout, extract

Source: Anthony Johnston (anthony@chemsun.chem.umn.edu), Homebrew Digest #1327, 01/18/94

Here is a recipe that I formulated as an experiment/modification of a previous recipe that I posted. I had intended it to be a stout, but wimped out on the large amounts of roasted barley and other dark malts necessary for the style at the last minute

### Ingredients:

- 2 cans (29 ounces each) of Libby's 100% Pumpkin (not pumpkin pie mix)
- 8 ounces Flaked Barley
- 4 ounces Belgian Special B
- 6 ounces 60 L Caramel (Briess)
- 3 ounces Chocolate Malt
- 2 ounces Roasted Barley
- 1 3.3 pound can DMS diastatic malt extract
- 1 ounce Northern brewers Plugs 7.5% 60 mins
- 1/2 ounce styrian goldings 5.3% 30 mins
- 1/2 ounce Hallertauer Hersbrucker 2.9% 10 mins
- 1 cinnamon stick (2 inches or so)
- 1/4 teaspoon coriander, ground
- 1/4 teaspoon cardamon, ground
- 1/2 teaspoon ginger, ground

### Procedure:

"Mashed" malts, pumpkin, and extract at 150 F (65 C) for 30 mins, then sparged through grain bag. A real mess. Final volume = ca.3 gallons Added 3.3 lbs of Amber Briess Extract and commenced boiling.

Yeast was Red Star Ale Yeast, rehydrated in some cooled boiled wort. Beer was kegged/force carbonated and almost completely gone in one evening of Christmas partying.

Canned pumpkin dissolves into a horrendously fine mush that will settle to the bottom of your primary and cause you to lose up to 1 gallon or more (it does not firmly settle out.) Are the results worth it? I think so, but I will only do 2 or 3 pumpkin brews a year for the holidays, because it is messy. I would think that using fresh, cooked pumpkin cut into 1" cubes or so might strain out better, or they might break down

in the mash to a consistency similar to the canned stuff. Anyone try this.

### Specifics:

- F.G.: 1.015

## Punkin Ale

Classification: fruit beer, pumpkin, extract

Source: Philip J DiFalc (sxupjd@anubis), rec.crafts.brewing, 10/22/93

The following Punkin Ale Recipe was forwarded to me by Dana Encarnacao (uunet!ftp.com!DANAE).

I recommend that you leave the clove out of the recipe. When I drank my first bottle, and almost to my last bottle there was a strong taste of clove. I think it would have tasted better without it. My opinion.

### Ingredients:

- 2 cans light malt extract (your choice)
- 6 pounds pumpkin meat (skin off)
- 1--1/2 ounces Mount Hood hops (boiling)
- 1 pack burton salts
- 1 teaspoon Irish Moss
- 1/2 ounce Tennanger hops (finishing)
- 1 package liquid yeast #1007
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- 1/2 teaspoon clove
- 1 teaspoon vanilla extract

### Procedure:

Bring to a boil 1 gallon and 1/2 water and pumpkin meat. Add 2 cans of malt, 1 and 1/2 oz. Mount Hood hops, and Burton Salts. Boil for 45 mins. then add Irish Moss, and finishing hops. Boil for another 15 min. Sparge into 3 and 1/2 gallons of water. Let cool and pitch yeast. Transfer to secondary fermenter at same time add all of your spices. When fermentation is complete siphon, carbonate, and bottle. (After you siphon give a gentle shake to mix spices around)

## Extract Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Jamey Moss (jamey@nucleus.amd.com), rec.crafts.brewing, 10/22/93

I made this pumpkin ale last weekend and when I racked it, it tasted wonderful (at least I can tell that it will when it clears, carbonates, and ages). I based this recipe mostly on one posted on the HBD from the andinator@delphi.com account, but I changed the amounts and added a couple of things.

This made my kitchen smell better than any other beer I've ever made!!

### Ingredients:

- 6 pounds Northwestern Golden malt extract
- 1 pounds amber malt
- 10 ounces pure maple syrup
- 1-1/2 ounces Fuggles hops for 60 minutes
- 3 pounds sliced up pumpkin (smaller "sweet" pumpkin, not the big halloween kind)
- 1-1/2 teaspoon Nutmeg
- 1-1/2 teaspoons Allspice
- 2 teaspoons Cinnamon
- 1-1/2 ounces fresh grated Ginger root
- 1/2 ounce Fuggles finishing hops
- Wyeast #1056 (American Ale)

### Procedure:

Cut the pumpkin into 1 inch cubes, but leave out the gooey inside and seeds. Add the pumpkin for the last 10 minutes of the boil along with all the spices.

Leave the pumpkin in the primary, then rack off the pumpkin after about 4 days. I'm going to leave mine in the secondary for two weeks, then bottle-age for another couple of weeks. I really can't wait to taste this one!

## Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Andrew Patrick (ANDINATOR@delphi.com), Homebrew Digest #1239, 10/04/93

I won 3rd place in the Novelty Beer category at the 1992 Dixie Cup Homebrew Competition with this recipe. To give credit where it is due, I based this recipe largely on an extract recipe that was printed in Bar-

ley Malt & Vine's (West Roxbury, Mass) store newsletter a few year's back. I added 1 lb. light crystal malt and substituted Chico Ale Wyeast #1056(aka American Ale) for the dried yeast they recommended. I also modified (increased!) the spices used.

### Ingredients:

- 6 pounds Northwestern Golden malt extract
- 1 pounds British crystal malt
- 2 pounds sliced up pumpkin (NOT the gross seedy junk, the stuff you carve!)
- 1-1/2 ounces Fuggles hops for 60 minutes
- 1 teaspoon Nutmeg
- 1 teaspoon Allspice
- 1 teaspoon Cinnamon
- 1 ounce fresh grated Ginger root
- 1 ounce fresh grated Ginger root
- Wyeast #1056 (American Ale, allegedly the same yeast used by SNBC)

### Procedure:

Add all the spices (including Ginger root) for the last 10 minutes of the boil. OK, now there is some controversy over exactly WHEN to add the pumpkin: the original newsletter said to add 2 inch cubes of pumpkin to the brew-kettle 10 MINUTES before the end of the boil, and to "ferment on" the pumpkin cubes. In the batch I made for the Dixie Cup, I put the pumpkin cubes into the brew-kettle 30 minutes before the end of the boil. I'm not sure this was a good idea - I think I boiled off some pumpkin crud ("crud" is a technical term) that got into the final product. With the batch I just brewed, I am going to add mashed-up pumpkin to the secondary carboy, and rack the contents of the primary on top of it. I used this method with excellent results on a raspberry wheat beer recently. I also used a very different hopping schedule in my most recent batch: 60 minutes - 3/4 oz Willamette (4.5% alpha) 30 minutes - 1/4 oz Willamette 1/2 oz Cascades (5.5% alpha) 5 minutes - 1 1/2 oz Cascades The original recipe said to add finings to clear. I added 1 teaspoon of Irish Moss at 60, 30 and 10 minutes before the end of the boil. I am also considering finings or some other clarification agent in the secondary (pumpkin has got some CLOUDY JUNK in it!).

## Charlie Brown Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Brian Walter (walter@lamar.ColoState.edu), Homebrew Digest #1000, 10/28/92

Made my second annual "It's the Great Pumpkin Charlie Brown" Ale recently, and it has turned out wonderfully. So good in fact, that I thought I would share the recipe. :-) Not trying to boast, just want to share with you other homebrewers.

It made a wonderful fall beer. (Almost too good, as the wife and her friends like it a little too much!! :-) The spices were a little strong for about two weeks, but then they mellowed nicely. By far one of the best brews I have made (but then I always say that :-).

### Ingredients:

- 7 pounds light dried malt extract
- 1 pound 40 L Crystal malt
- 2 pounds pale ale malt
- 1 whole pumpkin (10 - 15 lbs)
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 2 ounces fuggles (90 min)
- 1 ounces hallertauer (90 min)
- 1/2 ounce fuggles (5 min)
- 1/2 cup brown sugar mixed with 1 teaspoon cinnamon and 1 teaspoon pumpkin pie
- spece (for priming)
- Wyeast liquid ale yeast, in starter

### Procedure:

Clean and quarter the pumpkin, bake for 30 minutes at 350 F. Puree the pulp in food processor or blender. The grains and pumpkin were mashed for 90 minutes at 154 F. This thick mess was then strained into the brewpot (a long process!), and then a standard 90 minute boil took place. When done, cooled with a chiller, and WYEAST starter was pitched. Sorry about the WYEAST number, I forgot to record it. I know it was an ale yeast, and most probably a German ale yeast to be specific, but I am not certain. Standard fermentation and bottling, except the spices were added at priming time with the priming sugar.

## Cat's Claw Blackberry Ale

Classification: fruit beer, blackberry ale, extract

Source: Guy McConnell (gdmconn@mpe5.b11.ingr.com) Issue #1069, 2/3/93

This brew turned out quite well too with a nice blackberry nose complimented by a floral note from the Cascade hop tea added at bottling. Enjoy!

### Ingredients:

- 6 pounds Alexander's Pale extract syrup
- 1 pound Orange Blossom Honey
- 1 pound ( 4 cups )Crystal Malt, 10L
- 1/4 pound ( 1 cup ) Victory Malt
- 1 ounce Cascade Pellets ( bittering - 60 mins )
- 1/2 ounce Cascade Pellets ( finishing )
- 1 pint WYeast #1084 Irish Ale Yeast ( recultured )
- 8 pounds Blackberries
- 2/3 cup Orange Blossom Honey ( for priming )

### Procedure:

Place crushed grain in cold water and steep for 45 minutes at 155 degrees. Sparge into brewpot and bring to a boil. Add extract and bittering hops and boil for 50 minutes. During the boil, mash berries through a strainer to extract the juice. Add honey and boil for 10 more minutes, skimming off any scum that forms. Remove from heat and pour blackberry juice into the hot wort. Stir well and allow to steep for 15 minutes. Cool and pour into primary containing 3 gallons cold (previously boiled) water. Pitch yeast and aerate well. Rack to secondary when vigorous fermentation subsides. When fermentation completes, make a "hop tea" with the finishing hops. Cool, add to bottling bucket along with honey priming solution, and bottle.

## Cranberry Ale

Classification: cranberry ale, extract

Source: Polly Goldman (Polly.Goldman@p2.f615.n109.z1.fidonet.org), r.c.b, 10/28/93

Someone recently posted a request for a cranberry beer recipe. This one is mine and got good reviews by members of my brew club last year.

**Ingredients:**

- 1 3.3 pound cans Munton & Fison extra light unhopped extract
- 1/2 pound 40 L crystal malt
- 1/2 pound barley flakes
- 1/2 pound corn sugar
- 1 ounce Saaz (4.2% alpha) 1 hour boil
- 3/4 ounce Willamette 1 minute boil
- 6 12-ounce bags of cranberries, juiced with pulp
- Wyeast 1056 (Chico)

**Procedure:**

Cranberry juice and pulp were steeped with boiled and slightly cooled water and a small amount of post-boil (and pre-chill) wort for about 10 minutes, then strained into carboy.

Escaped pulp required use of a panty-hose (clean and sanitized) strainer over racking wand.

**Specifics:**

- O.G.: 1.050
- F.G.: 1.010

**Rick's 1994 BlueBerry Ale**

Classification: blueberry ale, partial mash

Source: Rick Gontarek (gontarek@ncifcrf.gov), HBD Issue #1477, 7/16/94

This beer has a great blueberry taste!! Last year I made a raspberry ale, but I lost most of the flavor because I added the berries to the primary. Adding the bulk of the fruit to the secondary will ensure a berry aroma and taste! Notice I didn't worry about bugs on the berries (I just washed the berries, that's all).

If you're not prepared to do a partial grain, you can substitute one can of light malt extract for the pale malt. I like Alexander's Sun Country Pale Malt extract because it's one of the lightest I've seen.

Hope you enjoy this! I can't wait until a snowy night in January when I'll pop one of these and enjoy a taste of Summer!

**Ingredients: (for 6 gallons)**

- 4 lbs pale malt
- 1/3 pound crystal malt
- 1/2 pound cara-pils malt
- 3 lbs light dried malt extract
- 1 lb honey
- 1 ounce Cascade hops (boil)
- 1/2 ounce Willamette hops (finish)

- 300 ml Yeast starter of Wyeast 1056 Chico Ale

**Procedure:**

Mash grains in 1.25 gallons of 77C water to bring temp to 69C. Hold at 69C for 1 hour until conversion is complete. Sparge grains with 1.5 gallons of 77C water. Add dried malt extract, honey, and Cascades to the sweet wort and boil for 1 hour. Turn off heat, add finishing hops and 1 pound of frozen (handpicked) blueberries. Steep 15 minutes. Cool to pitching temp, and bring volume to 6 gallons with water. Pitch yeast. After 4 days, place 4 1/2 pounds of thawed blueberries into secondary fermenter and rack beer over them. After seven days, I transferred the beer to another carboy (a tertiary?), where I let it ferment out a few more days until the hydrometer reading was steady. Bottle with 1 cup of corn sugar.

**Lima Bean Ale**

Classification: lima beans, beans, vegetables, all-grain, pale ale, bitter

Source: Scott Bickham (bickham@lynx.msc.cornell.edu), r.c.b., 4/16/93

I am what you might call a lima bean connoisseur, so a batches ago, I used 3 lbs. of frozen lima beans in an all-grain batch. Here's the recipe. The mash was pretty cloudy, but any greenness was covered up by the red in the crystal malt. The result is actually a pretty nice English bitter, in spite of the unusual recipe.

**Ingredients:**

- 5# 6 row lager malt
- 3# lima beans, cooked and broken up with a potato masher
- 1# crystal malt
- 0.75 oz. Northern Brewer Hops (60 minutes)
- 0.5 oz. homegrown hops (mixture, 20 minutes)
- 0.5 oz. homegrown hops (mixture, finish)
- Wyeast 1098

**Procedure:**

I did a step infusion mash and sparged to a volume of 6 gallons. I collected 4.5 gallons of 1.042 wort afterward and fermented with Wyeast 1098.

**Specifics:**

- O.G.: 1.042

**Wheat Berry**

Classification: wheat beer, weizen, fruit beer, raspberry wheat, blackberry wheat, extract

Source: Tom Childers (TCHILDER@us.oracle.com) HBD Issue #1144, 5/19/93

I've been playing with raspberry wheat beers for a few months now, and am drinking my third batch. You don't need to go all-grain, but you do need to sanitize the fruit somehow. There are two main choices:

Add the fruit to the hot wort after the boil, when the temp has cooled to perhaps 170F, and keep the fruit/wort at 160-190F for at least 15 minutes to sanitize the fruit. If you let the temp get too high, or boil the fruit, then you will set the pectin in the fruit and get very hazy beer. This method works well for frozen fruit, which has generally been turned to mush by ice crystal formation. Sanitize the whole fruit with a food-grade sanitizing solution (perhaps by soaking in Everclear or 100-proof cheap vodka?), then add the fruit to the secondary and strain out during the priming/bottling process.

I use the first option, which has the advantage of being easy and pretty bullet-proof. The disadvantage is that you lose some of the aromatic qualities of the fruit by heating it.

Here is my current wheat-raspberry recipe (many thanks to Kathy Henley of Austin, TX for getting me going in the right direction). Sorry, but I don't take specific gravity measurements.

**Ingredients:**

- 5-1/2 lbs light dried wheat malt extract
- 1-1/2 oz Hallertauer or Northern Brewer (boiling), 7 HBU
- 1/2 oz Hallertauer Hersbrucker (finishing), 2-3 HBU
- 24 to 36 oz frozen raspberries
- 16 oz frozen blackberries
- 1 tsp vanilla extract
- Belgian ale yeast (Wyeast 1214)

**Procedure:**

Boil 2-1/2 gallons of water, add malt extract and boiling hops, and boil for 55-60 minutes. Turn off heat, add finishing hops, cool to 190 F and add the frozen fruit and vanilla. Let sit covered for 20 minutes, maintaining temperature at about 170 F and stirring occasionally. Cool to below 100F, add to carboy pre-filled with 2-1/2 gallons of water, straining out and pressing the fruit to extract most of the juice. Pitch the yeast, ferment at 70-72F, transfer to secondary after two days, then ferment completely out (about another 7 days). Prime with 3/4 cup corn sugar and bottle. 24 oz of raspberries gives a fairly subtle beer, with a mild tart raspberry underpinning that all of my friends loved. 36 oz of berries give a more assertive, but not overwhelming, raspberry flavor. Note that Belgian ale yeast will give stronger "clove" overtones when fermented at temperatures of 75-78F, and milder flavors at 70-72F.

**Rose Colored Glasses**

Classification: fruit beer, raspberry ale

Source: Richard Bellavance (charlot@CAM.ORG), r.c.b., 7/23/93

Very, very good. The taste does change quite a bit during the first two or three months in the bottle, going from more fruity to more beer like, to a very pleasant balance between the two. I may use more raspberries the next time around, though...

**Ingredients: (for 20 litres)**

- 1 can Unican Canadian Ale liquid malt extract
- 500 grams Light clover honey
- 0.5 oz Northern Brewer hops
- 600 grams Frozen raspberries
- 2 pounds Corn sugar ("dextrose") <- Yeah I know, no flames please...
- Finings
- yeast

**Procedure:**

Bring about 10 - 12 quarts of water to a boil. Add the malt extract, honey, hops and corn sugar. Boil for 15 to 20 minutes. Turn off heat and remove pot from oven. Add the slightly tawed raspberries and stir. Let cool to pitching temperature (about 24 deg. Celsius), sparge to primary fermenter and pitch yeast. Let ferment for about 5 days or

until kraeusen recedes, then rack to secondary. Add finings and let sit for 7 days or until the fermentation is complete. Bottle (I used corn sugar for priming) and wait \*at least\* two weeks before tasting.

**Specifics:**

- O.G.: 1.049
- F.G.: 1.008

**KiWheat Ale**

Classification: wheat beer, weizen, fruit beer, kiwi ale, extract

Source: Jim Grady (grady@hpangrt.an.hp.com), HBD Issue #1195, 8/3/93

I had intended to add more hops but miscalculated (and I didn't even have a homebrew while I was making it!). It is a rather light beer with a slight kiwi nose. As you drink it, it has a tartness that helps take the place of added hop bitterness. It does not hold a head worth beans.

If I make this again, I think I will add a few more hops and leave it on the kiwis MUCH longer. I think that after I bottled I saw on the digest that krieks are left on the cherries for 2-4 months. I guess I was a little too hasty to have my summer brew before the summer was over!

**Ingredients:**

- 6# William's Weizenmalt Extract (60% wheat, 40% barley)
- 1.5 oz Hallertauer hops (2.9% alpha acid) - 60 min
- 1 oz Hallertauer hops - 5 min
- 0.5 tsp Irish Moss
- 7 # kiwi fruit
- 2 campden tablets
- Wyeast Belgian Ale yeast

**Procedure:**

Fermented at ~70°F.

After 5 days, I peeled and diced about 7# of kiwifruit, added 2 campden tablets, and put them in the freezer overnight to help breakdown the cell walls. The next day, racked to secondary and added the kiwifruit (brought up to room temperature. After 1 week, when the secondary fermentation was complete, I bottled.

**Specifics:**

- O.G.: 1.041
- F.G.: 1.009

**Strawberry Beer**

Classification: fruit beer, strawberry ale, extract

Source: Robert Blade (blade@pop.tcs.tulane.edu), r.c.b, 7/15/94

I just finished a strawberry beer that I love. When I bottled it it tasted tart as hell -- but a week later I started drinking it and it was great! It's a bit bitter, but the strawberry is very noticeable and everyone seems to enjoy it (especially me!).

**Ingredients:**

- 6 lb. pale malt extract
- 1 lb. amber malt extract
- 1 lb. light crystal malt
- 2 oz. hops (can't remember what kind I used, but 1 oz. was for 60 min. boiling and 1 oz. for 15 min.)
- 9 pints fresh strawberries
- 1 pkg. WYEAST Belgian Ale
- a little irish moss
- about 3 tsp. pectin enzyme

**Procedure:**

I cleaned and pureed all the strawberries in a blender, added about half a gallon of water to them, and boiled them separately from my wort for about 15 mins. (my pot wasn't big enough to fit 'em). Cooled them and my wort and added the rest of the water. Pitched the yeast. The blowoff was amazing! (I probably lost about 1 1/2 gallons of beer). Tons of it. I heated the pectin enzyme in a little water and added it to the secondary (to eliminate pectin haze). Let it sit in a secondary for three weeks. When I bottled it it tasted tart as hell -- but a week later I started drinking it and it was great! It's a bit bitter, but the strawberry is very noticeable and everyone seems to enjoy it (especially me!).

**Peach Wheat Ale**

Classification: peach ale, wheat beer, extract

Source: Mark Stevens (stevens@stsci.edu), HBD Issue #1481, 7/21/94

There's an excellent article by Ralph Bucca in the July/August 1994 issue of *Barley-Corn* that talks about various aspects of brewing with fruit. He provides some general info about handling fruit, when to add,

etc., and then provides a couple recipes. One of these is an extract-based Peach Ale that should be trivial to turn into a Peach Wheat recipe. Here's how I'd change Ralph's recipe to make it a peach wheat beer.

### Ingredients:

- 6.6 pounds Northwestern wheat extract syrup
- about 5 AAU hops (maybe 1 ounce of Mt. Hood, Hallertau, etc.)
- wheat yeast (Wyeast bavarian wheat)
- 3/4 cup corn sugar (or malt extract) for carbonation
- 4 pounds fresh peaches (pitted and skinned)

### Procedure:

Boil malt and hops for 1 hour. Add cold water to fermenter to bring to 5 gallons. Add wort. Pitch ale yeast. On 2nd day of fermentation, skin, de-pit, and chop peaches. Add to fermenter. Three days later, rack to secondary. Bottle 10 days later.

## JazzBerry Juice

Classification: wheat beer, fruit beer, raspberry wheat beer, weizen, extract

Source: Dodger Posey (dodger@quack.kfu.com), HBD Issue #1505, 8/19/94

Just thought I'd share this recipe I brewed recently that drew many compliments. The amount of fruit added was a geuss, and I ignored advice to sanitize in any way the fruit addition cuz I'm just that way.

The raspberries were from Trader Joe's. Listed as 100% fruit, no additives or preservatives. Metal strainer with soup ladle to press. I was horrified when I did the secondary on top of the juice. I was sure I ruined the batch, it looked horribly pink. After 2 weeks in the bottle it was "OK", after 4 it was great, and I'm waiting to see if it gets better or worse. LOTS of raspberry FLAVOR, excellent carbonation, tastes great and most refreshing. Hope you like it. Comments welcome regarding procedure and process.

### Ingredients:

- 6.6# Alexanders Unhopped Wheat LME (60/40)

- 1# Malted Wheat
- 1 oz. Mt.Hood Hop Pellets (boil) 5.5 AA
- 1 oz. Hallertauer Hersbrucker Plugs (at 45 min) 4.6 AA
- 1/2 tsp Gypsum (rehydrated 20 min.) in boil
- 1/2 tsp Irish Moss (rehydrated 20 min.) last 20 min. of boil
- 1 pkg Wyeast Bavarian Wheat Liquid Yeast (in starter)
- 4.5 # Raspberries, frozen, thawed, strained (48 oz of juice)
- 5/8 c. Bottling Sugar to prime

### Procedure:

Place wheat malt in bag, in cold 2.5 g water in pot, bring to 160 deg. and hold 1 hour. Remove grain bag. Pour 2 cups or so of water over bag to rinse good stuff back into the pot. Add LME, bring to boil. Add boil hops and gypsum. at 40 min add Irish moss, at 45 min add HH hops. At 1 hour, cool pot in water bath (tub) till 70 deg., about 40 min. Strain into carboy holding 2 gal preboiled, cooled, filtered water. Aerate Fully. Pitch yeast starter, aerate again. My ferment started at 6 hours. Rack to secondary after 5 days on top of the juice from the raspberries. I bottled at 23 days.

### Specifics:

- O.G.: 1.051
- F.G.: 1.010

## Blackberry Wheat

Classification: wheat beer, weizen, blackberry wheat, extract

Source: Curt Woodson (cdwood@lexmark.com), r.c.b., 2/5/93

I posted about my summer in the briar patch picking Blackberries to make wine. Then decided to ask for beer recipes for the Blackberries. Thanks to John DeCarlo and many others who responded and encouraged me to do it!! WELL I made a Wheat Beer and added some of the hard worked for Blackberries for what has been the BEST DAMN BEER I HAVE EVER DRANK!!

Note: I have made 3 batches of this. All have been GREAT. I added more DME to one or two of the batches.

### Ingredients:

- 6.6lbs Irks Wheat extract

- 1-2 lbs Amber Dry Malt Extract
- 2 cups Carapils
- 1 1/2 oz Hallatter hops (bittering)
- 1 tsp Irish moss
- 1/2 Saaz hops (finishing)
- 3 1/2 quarts FROZEN blackberries added to help cool wort
- 1 cup corn sugar for priming
- Wyeast #3056 and 1 quart starter

### Procedure:

Put cracked Carapils in cold water and leave in until just before boil. Add Wheat extract and DME and boil. Added Bittering hops boil 25min. Add Irish moss, boil 30min. Add finish hops boil 2 min, Remove from heat. Put pot in sink of cool/cold water and add Blackberries. As they thaw crush berries with your spoon. Remove hopbag(a lot easier than straining them out). Put everything in 6 1/2 gal bucket or carboy fill to 6 gal mark with water and pitch yeast.

Start at 70 degrees F , after ferm starts move to 60 F , xfer to 2ndary after 5-7 days. Leave in secondary 7-14 days(I go 14) you may want to use gelatin or polyclar to help settle things out(5-7 days before bottling). Bottle with 1 cup corn sugar. Wait 2 weeks and enjoy so good homebrew.

## Billy Bob's Blueberry Bitter

Classification: fruit beer, blueberry ale, bitter, all-grain

Source: David P. Brockington (bronyaur@stein2.u.washington.edu), r.c.b., 9/1/93

Here is the blueberry bitter I brewed up last summer. I was quite happy with it -- the blueberry flavor came through nicely, yet the malt/hops were evident enough that it tasted like beer.

The finished beer was quite striking in appearance -- purple color and purple head. (The head color was kinda cool.) The hopping was relatively light -- I would definitely use a low-alpha hop for bittering. The flavor hop (I used a half ounce of Cascade for 30) could probably be eliminated. It was yummy, but I don't think it ages well.

### Ingredients:

- 9 pounds English Pale 2-row
- 1.5 oz Cascade hops for 60 minutes

- 0.5 oz Cascade hops for 30 minutes
- 1.0 oz Kent Goldings hops for 1 minute
- 1 tsp. gypsum added to mash
- 2 tsp. Irish Moss added 30 minutes prior to end of boil
- 10 pounds fresh blueberries
- Wyeast American Ale yeast -- no starter

**Procedure:**

Mashed in single infusion. Starch conversion around 156F for 60 minutes. Mash out at 168F for five. Sparge water @ 170F. Exact amount of sparge water unknown; I simply sparger until desired yield was reached.

The blueberries were crushed prior to adding to wort. They were added to wort after the end of boil, when temperature of wort was lower than 180F. The blueberries were allowed to sit in hot wort for 15 minutes. The wort was then chilled with an immersion chiller. Then, the whole shebang (fruit, hops, and all) were poured into a plastic fermenter for primary fermentation. Primary done for seven days, following which the beer was racked off of the gunk into glass. I think I left it in the glass for two days; fermentation was pretty much complete. Oh -- a tsp. of polyclar added 24 hours prior to bottling.

**Specifics:**

- O.G.: 1.060
- R.G.: 1.008 (rack gravity)
- F.G.: 1.007

**Slugbait Apricot Cobbler Ale**

Classification: fruit ale, apricot ale, all-grain

Source: Jerome Seipp (JanetF1054@aol.com), r.c.b., 12/1/94

I tried the Apricot Ale and decided it tasted too "pitty". So being the "I-can-brew-anything-they-can" home brewer I am, I decided to brew my own. My first thought was to call the brewery and ask about bitterness units and how they handle the fruit. I spoke to a brewer there and he said they go for 15 IBU and use an apricot extract. I decided to use fresh 'cots and go for a slightly higher IBU (my complete utilization is probably(!) less than the breweries'). I also wanted something a little nuttier and spicier. It ended up quite different from the Pyramid beer, but hey, it's mine.

The wort tasted like a wheat muffin before yeast was pitched. When the beer was racked to 2ndary, it was \_very\_ tart with a wonderful fresh fruit flavor. At bottling the beer was \_very\_ tart, still with a nice fresh fruit flavor but (gasp) SOAPY. A 2nd opinion told me not to worry, let it sit. So after 10 weeks in the bottle, we had some a Thanksgiving. The beer is full bodied, well conditioned, tart, fruity and warming. The soapy flavor has dropped out. It is very rich and goes very well with the heavier holiday foods (so far).

**Ingredients:**

- 5 lbs. British 2-row
- 3 lbs. German Wheat malt
- 4 oz. chocolate malt
- 4 oz. munich malt
- 1 lb. honey
- 8" cinnamon stick
- 1 gallon fresh apricot puree - ~ 7 lbs. (previously frozen 'cots run through a juicer)
- 3/4 oz. Hallertau (5.3 alpha for ~17 IBU) @ 60 mins.
- Wyeast 3068

**Procedure:**

Mashed all grains with single infusion at 154F. Collected 6.5 gals. sweet wort, boiled down to 5 gals. Honey and cinnamon went into the pot @ 10 mins. Chilled and pitched 1.5 qt. Wyeast 3068 (Weihenstephan). Fermented in primary 24 hours and racked onto pasteurized 'cot puree in clean, sanitized carboy. Left on the fruit for 5 days. Racked to 2ndary. Batch primed with corn sugar and bottled 10 days later.

**Blueberry Lager**

Classification: lager, fruit beer, blueberry lager, all-grain

Source: John Ferlan (ferlan@star.enet.dec.com), r.c.b., 1/12/95

This was my first attempt at a Lager - I had had a Blueberry Ale at a Brewshow in Portland, Me. and kind of got the fever for the flavor of.. well you know. I do have to give some credit to a recipe in the Cat's Meow 3 from Rick Gontarek for his BlueBeery Ale (page 167)—it helped me decide on how to perform this trick of putting blueberries in and getting the flavor to come out. Unlike him, my blueberries weren't hand picked - rather store bought - however, next year -

watch out, I know of a good blueberry patch in Maine that's going to get raided! Anyways, this is a partial mash, and I suppose you could substitute 3 lbs of DME for the 2-Row lager.

**Ingredients:**

- 4 lbs 2-row Lager
- 3 lbs Amber DME
- 5 lb Cara-Pils
- 5 lb Crystal 40L
- 1 lb Honey
- 1 oz Tettnang - 60 mins (plugs)
- 1 oz Willamette - 10 mins (plugs)
- 1/2 ounce Saaz (finish)
- 1/2 ounce Saaz (dry hop)
- 2 packages European lager yeast (one for ferment, one at bottling)
- 4 pounds, frozen blueberries

**Procedure:**

Step infusion mash, 120 for 30 minutes, 150 for 10 minutes, 158 for 15 minutes. Sparge with 1-1/2 gallons water. Boil. Add hops as indicated above. Add blueberries and finishing Saaz after cooling. Pitch yeast.

After one week, Boil 1/2 gallon water. Remove from heat. Add 3 pounds blueberries. Rack to secondary and add blueberry water mix. Add 1/2 ounce Saaz. Keep at lower temperature (lager).

After 3 weeks, add 1-1/4 cup dry extract to 3 cups of water. Boil 20 minutes. Cool. Pour into bottling bucket and add other yeast pack. Siphon beer into bucket.

**Specifics:**

- O.G.: 1.038

**Raspberry Brown Ale**

Classification: brown ale, raspberry ale, fruit beer, extract

Source: Bill Fullerton (full0042@maroon.tc.umn.edu), r.c.b., 12/6/94

One of the brews I concocted this fall that turned out to be very good was this one.

**Ingredients:**

- 3.3 lbs hopped dark liquid malt extract
- 3 lbs light dry malt extract
- 1 oz. cascade hops (1/2 brewing 1/2 finishing)
- 5 lbs fresh raspberries
- Wyeast liquid English Ale yeast

**Procedure:**

I mixed the wort and cooked it for 30 minutes then lowered the temp to 170 and kept it there for about ten minutes. After one week I transferred the brew from primary to secondary fermenter. I kept it in the secondary fermenter for 3 1/2 weeks then bottled.

**Batch #14 Raspberry**

Classification: fruit beer, raspberry ale, extract

Source: Gary Arkoff (arkoff@sun.lclark.edu), r.c.b., 12/13/94

Wine base cause massive restart of fermentation. Literally blew the lid off the carboy! Tasted one week in bottle. Very boring. Flavor varies a lot with temp. Lots of seeds in first bottle, other bottles clear.

If I were to make this again, I would add about 1/2 pound of chrysal malt (20L) to sweeten it a bit. Also, when racking and adding the wine base, \_put on a blow off tube\_ this stuff made a big mess!

**Ingredients:**

- 5 1/2 lbs. dry light malt extract
- 1 1/3 oz. willamette hop pellets 30 minutes {alpha 4.3, beta 3.3}
- 1/3 oz willamette hop pellets 10 minutes
- 1/3 oz willamette hops 5 minutes
- 1 can (96 oz) raspberry wine base
- 1 package wyeast Belgian ale yeast
- 1/4 teaspoon Irish moss

**Procedure:**

Cultured the yeast in 1.020 starter 48 hours in advance. Bring water to a boil. Add extract. Add boiling hops after hot break. Flavor hops added as noted above. Add Irish moss for last 15 minutes. Remove from heat. Cool. Sparge into carboy. Boil more water. Cool. Fill carboy. Wine base added to secondary at time of racking.

**Dark Raspberry Wheat**

Classification: wheat beer, barleywine, raspberry wheat, extract

Source: Ian Russell Ollmann (iano@scripps.edu), HBD Issue #1603, 12/13/94

In my enthusiastic college days, we put together a wonderful brew, which I have never been able to drink more than three of in an evening due to extreme intoxication (I'm a 185 lb. male.) At age of only 2.5 weeks, it won 2nd in the Dixie Cup fruit beer competition behind a blueberry ale from Brassoria County, Texas. It, however, probably cannot be called a true beer to you purists out there, due to its raspberry content and strong wine flavors. I hesitate to call it a beer myself. It's not a wine either, so let us put it down as a scrumptious synthesis of the two. Just made some this month and the recipe still works despite a few years in the back of my head. I highly recommend everything about it, except cost per bottle (.80 - \$1.00).

**Ingredients:**

- 3-4.5 lbs Laaglander dark powdered malt extract
- 3 lbs. dry or canned wheat extract
- 11 12oz. cans Knudsens frozen Raspberry Nectar concentrate (Avail. in whole foods stores)
- 1.25 oz Hallertauer Hops (boiling)
- 0.25 oz Hallertauer Hops (finshing)
- 0.5 oz Saaz Hops (finishing)
- 1 tsp North Sea Irish Moss
- 1 pkg Munton and Fison Ale yeast

**Procedure:**

Be careful with this recipe. At all stages prior to bottling, it is quite eager to escape from whatever container it is placed in including the wort pot. Combine grain extracts in your largest pot along with enough water to fill it 2/3 full (No more than 3 1/2 gals.) and boil for 45 mins. 30 mins before end of boil, add boiling hops and Irish moss. Add finishing hops 5 mins. before end of boil. Upon completion, place in primary fermentation container, add water to 4-4.25 gals. and allow to cool to 150 deg F. Add six cans of the Raspberry Nectar, cover and allow to cool to body temp before pitching yeast. After a couple of days, when the head subsides, add the other five cans of raspberry concentrate. (It really likes to go out the top at this stage.) In two or three more days, the head should again subside, at which time it should be racked into a glass carboy with a minimum of head space. Follow the progress of fermentation. When the ring of bubbles disappears at the neck of the carboy, it is time to bottle. Rack and combine with 3/4

cup of corn sugar (dissolved in a minimum of boiling water) and bottle. It should be ready in three to four weeks from bottling time, which makes it the fastest wine that I've ever made, if it can be said to be such. Personally, I think it's the best too.

**Finster's Finest Chocolate Raspberry Stout**

Classification: stout, fruit beer, raspberry stout, extract

Source: Kinstrey (kinstrmi@dso008.sch.ge.com), r.c.b., 2/8/95

What I was brewing I call "Finster's Finest Chocolate Raspberry Stout". I substituted frozen raspberries for the cherries, and added some baker's chocolate.

I'm going to try this recipe again, with cherries, because I think the cherry taste is more agreeable with the chocolate flavor.

After 1 week in the bottle, this brew was overpoweringly raspberry. No chocolate taste at all. At 2 weeks in the bottle, the raspberry had really mellowed, and the chocolate came thru. Yummy. Next time, I'll used 1-1.5 lbs of cherries or raspberries. I'm looking for just the barest hint of fruit flavor. I may only use 4-6 oz of choc. also. I'm also looking for a dark-chocolate flavor in the stout, so I'll have to continue experimenting. Ultimately, I'm aiming for a smooth stout that has overtones of those Mon-Cherie chocolate-covered cherry candies.

**Ingredients:**

- 3.3 lbs John Bull plain dark extract syrup
- 3 pounds plain dry malt extract
- 1 pound crystal malt
- 1/2 pound roasted barley
- 1/2 pound black patent malt
- 1-1/2 ounce Northern Brewer hops pellets
- 1/2 ounce Willamette hops pellets
- gypsum to create hard water
- 3 pounds frozen raspberries
- 2 packages Edme dry ale yeast
- 1-1/4 cups dry malt extract
- 8 ounces baker's chocolate

**Procedure:**

Heat 1.5 gal water to 170F. Add grains, cover, and let sit for 30 min. stirring occasionally. Remove grains. Bring to boil.

Add gypsum, malt extracts, NB hops, chocolate, and boil for 60 min. Turn off heat. Add raspberries to hot wort (be careful of splashing). Cover, and let sit for 13 min. Add Willamette hops. Cover, and let sit for 2 min. Cool wort. Dump entire mess into primary, aerate, and pitch yeast (I rehydrated it while waiting for the rasp. to steep in wort).

4-5 days in primary. Rack \*very carefully\* into secondary, to avoid racking fruit particles. 10-14 days in secondary (I went 14).

#### Specifics:

- O.G.: 1056
- FG.: 1018

### Free Time Raspberry Brew

Classification: fruit beer, raspberry ale, extract

Source: Stephen McDonald (simmcdona@watserv1.uwaterloo.ca), r.c.b., 1/8/95

I made a raspberry lambic and it turned out great! In fact I enjoyed the first bottle today. It turned out better than possibly imagined: nice carbonation, subtle yet distinct raspberry taste and a very unique colour.

#### Ingredients:

- .53 kg Dried malt extract
- 1 kg Plain light malt extract
- .47 kg Dextrose
- 5 cans Welch's Frozen conc. raspberry cocktail (341 ml cans)
- 1.5 oz Tettnanger Hops (boiling)
- .5 oz Tettnanger Hops (finishing, 1 min.)
- 1 pck Coopers Brewery Pure Brewers Yeast

#### Procedure:

Boil wort for one hour. Sparge into glass carboy, then add raspberry conc. and water. Starting SG: 1.049. Wait. Bottle. Wait. Enjoy. The brew is named "FREE TIME" because it was brewed on Oct. 29, 1994, the end of day-light savings time.

#### Specifics:

- O.G.: 1.049

### Bronx Cheer

Classification: pale ale, fruit beer, raspberry ale, partial mash

Source: David Draper (Dave in Sydney) (david.draper@mq.edu.au), r.c.b., 3/10/95

Was fully drinkable in 2 weeks, and have just one bottle left after two months. This beer got very good reviews from friends, but those who had never heard of the concept of a fruit beer (there are many down here) were not impressed. One labmate pronounced it "pathetic". He of course is an unsophisticated philistine though, so I don't mind :-).

#### Ingredients: (22 litres, 5.8 US gallons)

- 2.5 kg (5.5 lb) pale malt
- 1 kg (2.2 lb) light extract syrup (I use Cooper's)
- 100 gr (3.5 oz) 80L crystal
- 100 gr (3.5 oz) amber malt
- 500 gr (1.1 lb) wheat malt
- 150 gr (5.3 oz) flaked barley
- 25 gr (0.9 oz) 7.1% AA Willamette flowers 60 min
- 20 gr (0.7 oz) 4.3% AA Styrian Goldings flowers 2 min
- 600 gr (1.3 lb) frozen raspberries
- gelatin finings
- Wyeast 1028

#### Procedure:

Protein rest at 50C (122F) for 30 min, main mash at 68C (154F) for 90 min, mashout at 77C (170F) for 10 min, sparge to recover about 15 litres (about 4 US gal).

Boil 60 min total. At end of boil, stir in 600 gr (1.3 lb) frozen raspberries and let steep for 30 to 45 min. Chill, put in fermenter, top up to final volume, pitch yeast. I use Wyeast 1028 for this, the slight woodiness really complements the mild fruit flavors.

OG about 1050, FG about 1014 for ABV about 4.8%. Add gelatin finings at racking if you like, to reduce pectin haze. Primed at bottling with 6.3 g dextrose/glucose/corn sugar per litre (about 0.8 oz per US gal) of beer.

### Pyramid Apricot Ale

Classification: apricot ale, fruit beer, extract, Pyramid Apricot Ale

Source: Michael Lloyd (mlloyd@cuix2.pscu.com), HBD #1690, 3/27/95

I recently attempted to clone Pyramid Apricot Ale.

I just sampled my first bottle. I was disappointed at the relative lack of apricot character. By the way, I used the 'standard' apricot essence that I bought from HopTech but is readily available from a number of different vendors. I tried a side by side comparison with a bottle of Pyramid and noted that the commercial ale had a more pronounced apricot character. Now, I am not looking to make apricot nectar, but I would have hoped for more apricot flavor.

#### Ingredients:

- 4 lbs. Alexander wheat extract
- 1.4 lbs. Alexander wheat kicker
- 4 oz. malto-dextrin
- 14 IBU domestic Hallertauer (60 minute boil)
- Wyeast # 1056 liquid yeast
- 3/4 cup corn sugar
- 4 oz. apricot essence added to bottling bucket

#### Specifics:

- OG 1038
- FG 1010
- Bottled 2/27/95

### Cherry Fever Stout

Classification: stout, fruit beer, cherry stout, extract

Source: Fishstix (eagle2@epix.net), r.c.b., 4/3/95

Here is a great fruit beer recipe! This recipe is designed for the intermediate brewer.

#### Ingredients:

- 3.3 lbs. John Bull plain dark malt extract syrup
- 2 1/2 lbs. Premier Malt hopped flavored light malt extract syrup
- 1 1/2 lbs. plain dark dried malt extract
- 1 lbs. crystal malt
- 1/2 lbs. roasted barley
- 1/2 lbs. black patent malt
- 1 1/2 oz. Northern Brewer hops (boiling): 13 HBU



- 1/2 oz. Willamette hops (finishing)
- 8 tsp. gypsum
- 3 lbs. sour cherries
- 2 lbs. choke cherries or substitute with 2 lbs. more sour cherries
- 1-2 pkgs. ale yeast
- 3/4 c. corn sugar or 1 1/4 c. dried malt extract (for bottling)

**Procedure:**

Add the crushed roasted barley, crystal and black patent malts to 1 1/2 gallons of cold water and bring to a boil. When boiling commences, remove the spent grains and add the malt extracts, gypsum and boiling hops and continue to boil for 60 minutes. Add the 5 lbs. of crushed cherries (pits and all) to the hot boiling wort. Turn off heat and let the wort steep for 15 minutes (at temperatures between 160-180 degrees F {71-88 C} in order to pasturize the cherries. Do not boil. Add the finishing hops 2 minutes before you pour the entire contents into a plastic primary fermenter and cold water. Pitch yeast when cool. After 4-5 days of primary fermentation, rack the fermenting beer into a secondary fermenter. Secondary fermentation should last about 10-14 days longer. Bottle when fermentation is complete.

**Specifics:**

- OG: 1064-1068 (16-17)
- FG: 1018-1026 (4.5-6.5)

## Mr. Radz Raspberry Wheat

Classification: wheat beer, raspberry wheat, raspberry ale, extract

Source: Mr. Rad (gustav@enet.net), r.c.b., 4/4/95

I bottled just the other day and the little bit I drank off the siphon was GREAT. add priming sugar, of course. Have done a few fruit beers, but this recipe is my latest and probably the best yet. For an ale, I would simply switch out the wheat extract for light or amber extract and used crushed crystal rather than wheat! The hops dont matter that much since I am assuming u are going for the fruit rather than a hop taste. I wanted to use WYeast Bavarian Wheat, but was out of it at the time. I like Edme dry yeast for a generic and it did its job quite well from what I can tell.

**Ingredients:**

- 3 lbs dried wheat malt extract
- 2 lbs laaglander extra light malt extract
- Malto-dextrin at beginning of boil
- 1 lb wheat
- 4oz raspberry extract added at end of boil
- 1 oz hallertau 45 mins
- 1 oz cascade 15 mins
- irish moss 15 mins
- Edme Ale Yeast

## Raspberry Pilsner

Classification: fruit beer, lager, raspberry beer, pilsner, extract

Source: Ian M. Hall-Beyer (manuka@fwb.gulf.net), r.c.b., 5/3/95

I've made a raspberry from canned & hopped malt (kit) with amazing results... Here's my recipe..

**Ingredients:**

- 2 cans Ironmaster european pilsner
- 3-5 lbs raspberries (fresh or frozen, be sure to sterilize\*)
- 2-4 lbs blackberries (")
- your choice of yeast
- DME to bring OG to 1.048
- 1 tsp yeast nutrient

**Procedure:**

That's the basic recipe.. experiment with it a bit... I throw the berries on top of the wort in primary, and let the primary go until they have leached all their color out. At that point, I rack to secondary and let it all settle (use finings if you feel the need, I didn't). By the time it's done, you have a beautiful red brew that is then kegged, conditioned, and aged for 3 months in the fridge. If you sterilised the berries right, there's not a trace of haze or cloudiness. It's almost like a raspberry champagne, and a great dessert beer. The initial taste is beery, and then a lingering fruity aftertaste. I used the pilsner kit for its relatively low hop content, allowing the fruitiness to come out a little more. (\*) Sterilising the berries Because the berries are susceptible to wild yeast on the canes, it is advisable to sterilise the berries by heating them in water to a point a little below 85 degrees centigrade. (adding some dextrose to the water will start leeching out the flavor and color). Any higer, and you will release some pectin into the solution,

which will cloud the beer (not critical, it just doesn't look as cool as it does when it's crystal clear and bubbling).

**Specifics:**

- OG: 1048

## Raspberry Wheat

Classification: wheat beer, weizen, raspberry wheat, extract

Source: Tony Giaccone (tman@jagunet.com), r.c.b., 5/4/95

**Ingredients:**

- 3.3 Kg, Ireks weizen
- 1 1/4 lbs Bavarian Wheat
- 1 oz. Tettinger Hops for 20 min boil
- 1 Pkg WYeast Saaz Ale
- 5 lbs Frozen Raspberries

**Procedure:**

The OG was 36, and the carboy just finished a rather vigorous 3 day fermentation with the first blow-by out of my 7 Gal Carboy.

After 5 days, rack and add raspberries.

To prepare the raspberries blend them frozen and then nuke them until room temprature (which should sterilize them). Place into secondary carboy and rack into the carboy. One week in secondary, then into the bottles.

## Butternut Porter

Classification: squash beer, butternut squash, pumpkin ale, porter, partial-mash

Source: Bill Shirley (Shirley\_Bill@pcp.ca), r.c.b., 4/8/95

When you want to make a pumkin ale and procrastination gets the best of you,... you make squash beer. (No fresh pumkin left in the stores).

Well, this stuff is definately yummy. I bottled some of it, but after sitting unattended in the secondary for over a month, the yeast was a bit settled, and I underprimmed a bit. Most, though, is in the keg, and like I said, yummy. It has great head retention (the squash?), and a very creamy head, it is very sweet, but nicely chocolatty. I could stand more hops, but I think it's good as it is.

Sorry for the mix of Standard/Metric, but that's what happens when a US brewer moves to Canada. Sorry, no SGs, either. I'm a bit lazy.

#### Ingredients:

- 1 butternut squash (2 kg)
- 1/2 lb chocolate malt
- 1 lb caramel malt (high L)
- 3 lb 2-row pale malt
- 2 kg pale extract
- 1 oz Goldings (60 mins)
- 1 oz Fuggles (45 mins)
- 1/2 oz Goldings (30 mins)
- 1/2 oz Goldings (15 mins)
- 1 pkg 1056 Wyeast - American Ale
- 2.5 tbsps gypsum

#### Procedure:

Cut squash into pieces, bake 30 mins at 375F. This is a bit difficult, as butternut is one tough squash! Put pieces into blender with enough water to make it chop up nice.

All grains crushed together: 4.5 quarts water, mash all grains and squash: took blended squash (which had some water) and water to 138F; then added grains:

mashed in at 128F; brought down to 125F, and covered for >30 mins: raised to 155F, was at 158F after 15 mins, 150 at 60 mins; mashed more than 90 mins

Because of the squash, I extended the mash times a bit.

### Pumpkin Dunkel Weizenbock

Classification: pumpkin beer, wheat beer, weizenbock, partial mash

Source: Sandra Cockerham, (COCKERHAM\_SANDRA\_L@Lilly.com), HBD Issue 1750, June 6, 1995

In the future I want to repeat this recipe with either wheat dry malt extract or do an all grain batch.

#### Ingredients: (for 3.75 gallons)

- 3# Belgian Pale
- .5 # Belgian Aromatic
- .5 # Wheat flakes
- 4 oz. ea (Choc. Malt, carapils, caravienne)
- 6 oz. 10 lv crystal
- 3 oz. 60 lv crystal
- 6 oz. Belgian munich malt
- 3.3# Premier Wheat Kit (last 40 min)
- 1 oz. Saaz (60 min)

- .5 oz. Hershbrucker (30 min)
- .5 oz. Tettnang (0 min)
- .5 oz. malto-dextrin powder (10 min)
- .25 oz. irish moss flakes (15 min)
- William's weizen yeast

#### Procedure:

Mash for 2 hr @ 155F, 1 tsp gypsum added to mash water. Add a couple gallons of foundation in the bottom of Gott mash-tun. Then add grains. Add 2 cans of 29 oz size pure pumpkin (the grain helps strain out the goo, I DON'T stir the mash). A colander trimmed-to-fit used as a false bottom in the Gott.

Sparge until runs off clear (collected a bit over 4 gal) Did a 60 min boil.

Chill and siphon into 5 gal carboy. Pitch William's weizen yeast.

1/25/94 O.G. 1.075 racked to 2nd on 2/5/94 bottled with 2/3 cup corn sugar per 3.5 gal. 3/9/94 F.G. 1.028

#### Specifics:

- OG: 1075
- FG 1028

### Raspberry Catastrophe

Classification: fruit beer, raspberry beer, extract

Source: Eric Hale (EricHale@aol.com) or (Eric.R.Hale@naperville.nalco.info-net.com), HBD Issue 1749, June 5, 1995

This is my wife's favorite beer of all time. It is also the first fruit beer I ever made. If it's your first, learn from my mistake. The basis for this is just a simple Pale Ale and add some fruit. Here's my recipe for Raspberry Catastrophe (I'll explain the name below). I'm an extract brewer and proud of it. I can make some pretty good beer and I don't have the time for all grain.

I made a big mistake. My normal primary/bottling-bucket was in use, so I used a 5 gallon carboy as my primary. BIG MISTAKE. At least I was smart enough to use a blow off tube. The stuff chugged along nicely for a couple of days and then in about two days... Kablooy! Raspberries everywhere. I mean everywhere! I swore someone tipped over the fermenter and didn't bother to clean-up. I guess the sugars in the fruit took a few days to complex into something the yeast REALLY liked to eat. There was about 1.5 gallons of beer and

raspberries on the floor and walls. I panicked, breaking the first rule of brewing: RDWHAHB. Once some brewing compatriots got me to relax. I immediately fitted the carboy with an airlock, boiled 0.5 lb of Laaglander DME (because I had it hanging around) in 1.5 gallons of water, cooled it, and added it to the brew.

My wife says it is the best beer I ever made. When I offered the beer to brewing gentiles, and told them what happened to the brew, they were skeptical. I said it's not like I scraped the raspberries off the floor and back into the beer. I was thinking of it. Raspberries are expensive when you buy them in November. Everything turned out fine. There was a slight wine quality to beer. Just a little tart. The longer it sat in the bottle the better the head and carbonation. If you can stand to wait about four weeks, it's great. A friend told me he had been saving a bottle and opened it last week (about 6 months in the bottle) and it was great.

I'll be making it again when the berry prices come down later this season. Let me know how yours turns out.

#### Ingredients:

- 1.5 kg Premier Reserve Gold Unhopped Ale Extract
- 1.5 lb Muntons Plain Light DME
- (0.5 lb Laaglander DME - see comments)
- 1.0 oz bittering Mt. Hood hop pellets (3.6% alpha acid)
- 1.0 oz flavoring Fuggle hop pellets (3.6% alpha acid)
- 6 x 12 oz Frozen Raspberries
- 0.75 oz Fresh Raspberries
- Wyeast American Ale (No. 1056)
- 0.5 cup Priming sugar

#### Procedure:

Boil 2.5 gallons of water with Extract, DME, and bittering hops for 60 minutes. Add flavoring hops at 10 minutes before the end of the boil.

Cool to almost pitching temperature. Add wort and frozen raspberries to AT LEAST a six (6) gallon primary fermenter. Add another ~2.5 gallons (to make five gallons total). Aerate (I put on lid and shake) and pitch yeast. Fit primary with a blow off tube, NOT AN AIR-LOCK. Primary for two (2) weeks (some place where you don't care if it might erupt and check it daily), secondary for two (2) weeks, prime then bottle and drink in another two weeks.

## Pumpkin Ale

Classification: pumpkin ale, all-grain

Source: Jim Starks (jstarks@ssnet.com), r.c.b., 9/18/95

Yesterday, I brewed my first all-grain batch and I thought I'd post my impressions in case anyone is thinking about trying it. I'm brewing a Pumpkin Ale for a Halloween Party, so I wanted to brew something palatable for the budmillors drinkers, although my tastes tend toward darker, richer beers.

My comments: Took a lot of effort to keep all that water heating (I used the amounts suggested in TNCJHB) for the six hours or so the whole process took. Next time, I'm going to keep another cooler handy with boiled water and may raise my water heater temperature so that it takes less time to boil. I'm also amazed at all the crud/trub whatever.

I wound up with five and a half gallons in primary, but I must have two and a half gallons of sediment and it hasn't even started fermenting yet! I'm hoping the trub compacts a little bit more before I rack to secondary. I never had this much trub before, even on partial mash batches. I'm planning on adding Pumpkin Pie Spice (don't know how much yet) and hops when I rack to secondary on Friday night. I'll leave it all in secondary another 10 days or so and bottle. This was certainly a fun experience, but very time consuming. Anybody have any comments? Anyone have any idea if I'll get anything approaching five gallons when I'm done? Does this seem pretty par for the course for the first time? Any comments on the recipe? I'm thinking 60L crystal was too dark...maybe 40L would have been better?

### Ingredients:

- 8# 2-row English Pale Ale Malt
- 1# 60L Crystal Malt
- 2 cans (20 oz?) of Libbys Pumpkin (no preservatives, just Pumpkin)
- 2 oz Cascade hops (60 minute boil)
- 1 oz Hallertauer hops (dry hop in secondary)
- Wyeast Liquid American Ale yeast

### Procedure:

Through some lengthy discussions with the proprietor my brew shop, I decided that I would use an infusion mash (a - because it was my first all-grain batch and b - he said the malt was highly modified and

didn't need a step mash). I decided to reach a mash temperature of 155. Papazian said 16-18 degree temperature loss, so I got my water to 173 degrees and mixed it in a picnic cooler only to find that the temp came in at 145F! I spent the next 15 minutes or so, boiling more water and heating small amounts of the mash on the stove, so I could get starch conversion. After another 45 minutes I had full conversion, as per the iodine test and started sparging in a double bucket lauter tun system. I mixed the pumpkin in at this point, hoping the grain bed would filter out any pumpkin gook so I wouldn't wind up with a lot of pumpkin gook in the bottom of my fermenter. I sparged real slow, took me about 75 minutes. I went from there to boil, and I added all two ounces of cascade hops in the boil (advice from my brew shop owner). I kept the wort at a rapid boil for 60 minutes. I cooled using tubing submerged in iced water and siphoned into my fermenter. When the temp dropped to 80F, I pitched the yeast, hooked in my blow off tube and had a bottle of homebrew. My SG was 1.048 right about where I wanted it.

### Specifics:

- OG: 1048

## Spiced Pumpkin Ale

Classification: pumpkin ale, all-grain

Source: Mike Clarke, MClarke950@aol.com, HBD Issue #1818, 8/30/95

The majority of the taste/aroma came from the ginger. The spices really came through. The hops and malt were balanced and neither dominated. The pumpkin showed up in the color, a nice orangish/ brown. I didn't get much taste though. It was my wife's favorite beer, it was also the hit of the Christmas party. Good Luck I hope this helps.

### Ingredients: (5 gallons)

- 7.50 pounds Maris Otter 2 Row malt
- 0.50 pound Crystal Malt L40
- 3 oz. chocolate malt
- 0.5 pound wheat malt (HMD Belgian)
- 1 pound pumpkin flesh
- 2 ounces Hallertauer (3.2 % alpha, boil 60 minutes)
- 2 inches cinammon stick, boil 30 minutes
- 1.5 gram ground mace, boil 15 minutes

- 1.5 gram ground nutmet, boil 15 minutes
- 1 gram ground ginger, boil 15 minutes
- Wyeast American ale yeast
- 6 grams cinnamon chips (dry spice)
- 3 grams nutmegs (dry spice)
- 2 grams ground mace (dry spice)
- 3 grams sliced ginger root
- 0.5 gram ground cloves

### Procedure:

Steam Pumpkin for 10 to 15 minutes or until tender, add to mash in progress.

Single Step Mash at @ 152F until conversion is reached. Mash for 1.5 hours.

I used fresh pumpkin, but canned pumpkin should work. Cut into 1/2 inch to 1 inch cubes. If its soft you can probably omit the steaming part. For the Dry spice additions, I boiled a cup of water, then added the spices (inside a hop bag). I let it steep for a couple minutes, then transferred the whole shebang to the fermenter. I racked it again a couple of days later.

## Michael's Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: Michael Minter (minter@lsil.com), r.c.b., October 4, 1995

I made a very nice Raspberry Ale this summer that got raves from all my friends. Give it a try.

### Ingredients:

- 6.6lb Light Malt Extract (John Bull unhopped)
- 0.5lb British crystal Malt (cracked)
- 3 oz Hallertau hop pellets (3.1% Alpha)
- 1 tsp Irish Moss
- 5-12oz boxes of frozen Raspberries
- Wyeast 1098 English Ale liquid yeast

### Procedure:

Steep cracked crystal malt in your brew pot with 1-2 gals water coming to a boil. Remove crystal at 170 F. Bring to rolling boil and added malt extract. Boil for 15min and then add 2.5oz Hallertau hops in a hop bag. Boil for 45 more minutes and add Irish Moss, 0.5oz Hallertau hops for aroma to hop bag and the frozen Raspberries (previously rinsed and drained). Leave on heat for 5 more minutes. Turn off heat, remove hop bag and let stand for 10 more minutes. Cool, top off to 5 gals and pitch yeast. Be sure to leave the raspberries in the wort

during the primary ferment. Transfer to a secondary after 2-3 days and leave the raspberries behind.

### Specifics:

- FG: 1.014

## Framboise a la Palme

Classification: fruit beer, raspberry ale, extract

Source: Andrew J. Milan (ajmilan@msmacab.remnet.ab.com), r.c.b., October 4, 1995

### Ingredients: (for 5 gallons)

- 6# Dutch Light Liquid Malt Extract
- 1/4# Crystal Malt (40L)
- 1/4# Belgian Malt (120L)
- 1 Oz. Hallertaur Boiling Hops (Pellets)
- 1/2 Oz. Saaz Hops (Pellets)
- 1/2 Oz. Saaz Finishing Hops (Pellets)
- YeastLabs #A08 Belgian Ale Liquid Yeast
- 8.5 pounds fresh-frozen raspberries

### Procedure:

Yeast Procedure: On 10/28/94, approx. five tablespoons of DME and two cups of water was boiled for two minutes. This hot mixture was then poured through a hot funnel into a hot bottle, capped with an airlock (minus the water, but stuffed with a cotton ball), and allowed to cool to room temperature. Meanwhile, the liquid yeast was removed from the refrigerator and allowed to warm to room temperature.

Wort Procedure: 11/01/94: Started with 1-1/2 gallons of water and crystal malt (in a grain bag) and brought to boil. Removed grain, added liquid extract and boiling hops (in hops bag). Boiled for 45 minutes. Added 1/2 oz. of Saaz hops and continued boil for five minutes. Removed brew pot from heat and added finishing hops for two minutes. Removed all hops. Cooled wort in ice bath. Added to four gallons of cool water in five gallon carboy.

Fermentation Procedure: 11/01/94: Took O.G.. Pitched yeast at 64 degrees F. Blow-off tube fitted to carboy. 11/03/94: Blowoff tube removed and airlock added. 11/24/94: Primary fermentation done. Transferred to bottling bucket, added 8.5 lbs. of thawed, fresh-frozen (no sugar added) raspberries for secondary fermentation. Covered

bucket with matching lid (sealed, but not airtight).

Bottling Procedure: 12/01/94: Bottled with 3/4 cup corn sugar. Beautiful golden reddish color! Fermentation completely stopped before bottling. Used 26 - 22 oz. 3bomber2 bottles. Bottle conditioned for four weeks before trying a bottle (I don't know how I held out that long!) What aroma! What color! What taste!

## Cranberry Wheat

Classification: fruit beer, cranberry beer, all-grain, holiday beer, christmas ale

Source: Russ Brodeur (r-brodeur@ds.mc.ti.com), r.c.b. October 2, 1995

I have made a cranberry wheat for the holidays the past two seasons.

BIG cranberry aroma with this recipe.

I used Edme Ale yeast, but Wit or Lambic strains would lend more "character", I think.

### Ingredients:

- 9# Schreier 2-row malt
- 9# dWC Wheat malt
- ~20 IBU's kettle hops (I used 1.35 oz Perle @ 7.5% alpha)
- Edme ale yeast
- 12 pounds cranberries

### Procedure:

\*No\* finishing hops (want to taste the cranberries) Mash at 124 F/30 min, 145-50 F/30 min, 158-60 F/30 min.

Added 12# of chopped cranberries after krauesen fell. \*\*note, a cheesecloth bag with some sort of weighting would be advisable to \*\*keep the berry pieces from floating up & out of the liquid.

Fermented another 2 wks, then secondary 'til clear & bottled.

### Specifics:

- OG: 1056 (before cranberries)
- FG: 1.015

## Cherry Weiss et cetera

Classification: fruit beer, cherry wheat, wheat beer, extract

Source: Jason Affourtit (affouj@rpi.edu), Homebrew Digest #1895, November 28, 1995

Just a brief note, thanks to all for advice about the cherry vanilla weiss beer, it came out great!

After 7 days conditioning - WOW!

Great stuff, i was very pleased, great pink color also!

### Ingredients:

- 3.3lbs wheat liquid extract (i used M & F)
- 3 lbs light dme (i used wheat)
- 1 oz. 5% cascade hops
- 3 cans good quality cherry juice concentrate (unfortunately couldn't get my hands on)
- cherries fresh or froz)
- american ale yeast (didn't go with the weiss yeast to reduce those normally desired esters of banana and clove - wanted to preserve the cherry/vanilla aroma the best i could)

### Procedure:

3 gal. boil volume.

Very rapid fermentation for 4 days, slowed finally and racked to secondary after 8 days, left it 6 more days in carboy, great clarity! once in secondary i added 2tbs. pure vanilla extract for flavor and mostly aroma, and i tbs. cherry essence for aroma (taste was grrreat, didn't need any more flavor, wanted better aroma).

At bottling added 8oz malto-dextrin for better head and mouth feel - was of course very dry...and priming sugar.

### Specifics:

- OG: 1.054 (could be off a bit)

## Blackberry Porter

Classification: porter, fruit beer, blackberry porter, extract

Source: Bryan Schwab (SCHWAB\_BRYAN@CCMAIL.ncsc.navy.mil), 10/26/95

Partial Grain Recipe, 3rd Place Fruit Beer 1995 Santa Rosa Brewfest, Fort Walton Beach FL.

Next time I brew this, I would take special precautions in my racking process to get all of the fruit seed out by employing some means of filtration to the process.

#### Ingredients:

- 6.6 lbs Dry malt extract
- 3 cups Crystal Malt 40 L
- 3 cups Special B
- 1/2 cup Chocolate Malt
- 1 in. Brewers Licorice
- 2 tbs. Gypsum
- 8 oz. Malto Dextrin
- 2 oz Liberty Hops ( 3.5 AAU)
- 5 lbs. Frozen Thawed Blackberries ( added to the secondary)
- 2 pkgs. Muton/Fison yeast

#### Procedure:

Put grains in a hop sack and add to 2.5 gal of treated water with gypsum. Bring to 160 degrees and hold for 15 minutes. Sparge grains and remove, bring wort to boil, add D.M.E and licorice. Hold boil for 1 hour. Last 15 minutes of boil, add Malto-Dextrin and Liberty Hops. Rehydrate yeast, cool wort and add to enough water to your fermentation bucket to a five gallon level. After 5 days , rack to secondary which has within it the thawed frozen fruit. Leave in secondary for 15-20 days.

#### Specifics:

- OG: 1.076
- FG: 1.024

### Vic's Cherry Stout

Classification: stout, cherry stout, imperial stout, extract

Source: Vic Hlushak (vhlushak@awinc.com), r.c.b., 12/12/95

#### Ingredients: (5 gallons)

- 3.00 lb. Corn Sugar
- 1.00 lb. Roast Barley
- 6.50 lb. Dark Malt Syrup Extract
- 1.00 lb. Black Patent malt
- 1.00 oz. Kent-Goldings 4.0% 60 min
- 30.0 pounds cherries
- ale yeast

#### Procedure:

I used 30 pounds of sour cherries. Added to water brought to boil and then removed. It turned out very nice, just tart enough.

#### Specifics:

- OG: 1082
- FG: 1021
- Alcohol: 7.9%
- Color: 294.3 SRM
- Hops: 15.5 IBU

### Dog Gone Bad Cherry Wheat Ale

Classification: cherry wheat beer, wheat beer, extract, fruit beer

Source: Dave Baker (dbaker@monroe.ny.frontiercomm.net), r.c.b., 11/15/95

Here's an extract recipe I sort of did "on the fly" - and it turned out to be real good. It's my first (but not last!) stab at a cherry wheat.

This really turned out great... two weeks after bottling the brew was very cherry-like, almost too much - but after 6-8 weeks it mellowed out to a much more subtle brew. I think you'll like it.

#### Ingredients:

- 3 kg Ireks Weizenbier extract (hopped)
- 1/2 lb. Ireks wheat malt (grain)
- 1/2 lb. Munich malt (grain)
- 5 lb cherries (I think I used Bing)
- 2 oz. Ocean Spray Cranberry Juice Cocktail
- 1 oz. Hallertau - alpha 2.4%
- 1 oz. Cascade - alpha 4.9%
- 1 pkg #3056 Wyeast Bavarian Wheat yeast
- 3/4 cup corn sugar for bottling

#### Procedure:

Crack grains, bring to boil, remove @ boil add extract @ 30 min. add 1/2 oz. Cascade @ 58 minutes, add 1/2 Cascade + 1 oz. Hallertau @ 60 minutes, remove hops and turn off heat add cranberry and crushed cherries (I removed pits) steep for 20 minutes - temperature @ 170 degrees pour all of wort (including cherries) into 5 gal. fermentation bucket along with cold H2O to fill Note: don't use carboy - cherries will clog blow-off! add yeast when temperature goes below 80 degrees

I let the primary go, left cherries in for 1 week, then racked off to carboy. At two weeks, rack to bucket, boil 3/4 cup corn sugar and stir into bucket, and bottle.

### Cherry Wheat

Classification: cherry wheat beer, wheat beer, extract

Source: Mark Berk (mberk@tnc.com), r.c.b., 11/15/95

#### Ingredients:

- 6.6 pounds TRUMALT wheat extract syrup
- 3 ounces Halletau hop pellets
- 2 teaspoons Irish Moss
- 4 ounces Carlson cherry extract
- Wyeast American Ale yeast #1056

#### Procedure:

Add the extract and 2 ounces of Hallertau (for bittering) to 1.5 to 2 gallons of water. The TRUMALT extract comes in these wierd foil bags (3.3 pounds per bag, I used two bags). Boil for 45 minutes. Add the Irish Moss (to aid in clearing) and 1/2 ounce Hallertau (for flavor) and boil 15 minutes more. Sparge into your primary and add the yeast when under 80 degrees. I would make a yeast starter to increase your pitching rate. It's not neseccary but definetly recommended. Let ferment in primary for 7 days. Rack to secondary and let sit for 3 days. Add the remaining 1/2 ounce Hallertau pellets right into your secondary. (dry hopping). Let sit in the secondary for 7 more days. Add your cherry extract to your bottling bucket along with your normal 3/4 cup of prime sugar. Age at room temperature for 3 weeks. It will taste great after 4 or 5 weeks. One note, I used Carlson's cherry extract for the cherry flavor and aroma. I felt that 4 ounces was not enough. This stuff is so damn expensive. I would suggest using 8 ounces. I heard Hoptech makes a better concentrated cherry syrup. I also heard that you can also use 8-10 pounds of real cherries. Your supposed to freeze them until your ready to use them. Then put them in some water and heat them to 170 degrees. DON'T BOIL THEM unless you want cloudy beer. You add the cherries to your secondary 7 days before bottling.

## Cranberry Ale

Classification: fruit beer, cranberry ale, extract

Source: Neil Dryden (ndryden@unixg.ubc.ca), r.c.b., 11/18/95

I'd second this opinion. I made a cranberry ale with 1.2 kg (2x600 g) frozen cranberries that turned out well IMHO. Nice subtle cranberry flavor/tartness. The ingredients were (if memory serves since the brew-book isn't handy).

### Ingredients:

- 3 kg liquid pale malt extract
- 1 kg honey
- 1.5 oz Hallertauer (~4% AAU) boiling hops (60 min)
- 0.5 oz Hallertauer flavoring hops (5 min)
- 1.2 kg crushed frozen cranberries (steeped 10 min)
- Wyeast German Ale #1007

### Procedure:

Standard 1hr boil with 3 gal wort, cool in ice water, pour into 2.5 gal boiled, cooled water. Add yeast starter, rack after 7 days, bottle after 14 days with 3/4 cup corn sugar.

## Potato Beer

Classification: potato beer, vegetable beer, all-grain

Source: Mearle Gates (gototem@aol.com), r.c.b., 12/7/95

Here is my tried and true recipe for potato beer.

### Ingredients:

- 9 lb. Gambrinus 2-row malt
- 1/2 lb. British Munich Malt
- 8 lb. mashed potatoes
- 2 lb. Vienna Malt
- 3 lb. Rice Hulls - absolutely necessary (end of mash)
- 1 tbsp. Irish Moss
- 1.5 oz. Nugget Hops 1 hr. (Mine were home grown)
- 1 oz. E. Kent Goldings Hops 1/2 hr.
- 1 oz. Wild Hops 15 min. (substitute Tettnanger)
- 2 oz. Ultra Hops 5 min.
- .4 oz. Ultra Hops 1 min.

- .5 oz. E. Kent Goldings 1 min.
- ale yeast

### Procedure:

First, boil 8 lb. of well washed peeled potatoes until done. Throw out the boil water to get rid of dirt remnants and green skin flavors. Mash to a fine consistency adding water as necessary. Allow temperature to settle at 140 F. Add 2 oz. amylase enzyme and let sit as long as you have patience and care to monitor the temperature. This time affects to a great extent your conversion. It will become much thinner in consistency and sweeten. When you finally lose your patience (3 hrs for me) add the soup to the main mash and begin your protein rest for 1/2 hr. at 122 F. Raise temperature to 152 F and mash for 2 hrs. Mash out at 168 F. Now you can add the Prerinsed rice hulls. Stir them in well, but reserve 1/2 lb. for the bottom of your lauter tun. Sparge with pH 5.7 adjusted water. Adjust pH with either lactic acid or acid blend. Boil the wort 1 1/4 hrs. Chill quickly. Divide wort into 2 carboys and allow to settle for about 2 hrs. or until the cold break is well settled. Rack the wort into clean carboys, aerate well by shaking the carboys, then pitch your yeast. Dry Munton Fison Ale yeast is excellent for this. Ferment at 68 F. When ferment is almost done, rack to secondary adding 1 tsp. of polyclar to each carboy. Allow to settle. This unfortunately is not sufficient to clarify the potato beer. After a week rack again and add 1 packet of dissolved gelatin (do not boil your gelatin) and set the carboy in as cool a place as you can find (not freezing). When clear rack into your cornelius kegs and force carbonate. And/Or bottle. Age 3 months for a very smooth mellow ale with a faint mashed potato flavor. The hops are very nice too.

### Specifics:

- O.G. 1.042
- F.G. 1.015

## Pumpkel Weizen

Classification: wheat beer, pumpkin beer, vegetable beer, extract

Source: John Nicholas Varady (rust1d@li.com), r.c.b., 12/7/95

Mmmmm...It's good.

### Ingredients:

- 6.6 lbs NW Weizen LME
- 1.4 lbs Alexander's Kicker Pale Malt
- 1.0 lb Crystal (lovi 60)
- 1.0 oz Perle 7.4 aau (boiling)
- .5 oz Tettnang 4.4 aau (finishing)
- 1 small roasted pumpkin (4 lbs for about 4.5 cups)
- Wyeast 3068 Weihenstephan Wheat

### Procedure:

Cut pumpkin in half, seed, and roast in oven at 375 for 1 1/2 hours. Peel away skin and food process to a pulp. Add grains to 3 qts water and bring to a boil. Strain grains, add 5 qts water and bring to a boil. Add LME, pumpkin mush, and Perle in hop-bag. Boil for 20 minutes and add Tettnang in hop-bag. Boil another 15 minutes. Remove hop bags and strain wort. Add strained pumpkin material to 2 quarts of water and bring to boil. Strain this back into wort. Allow to cool and pitch yeast. Secondary in 4 days and bottle when fermentation ceases.

### Specifics:

- O.G.: 1.053
- F.G.: 1.013

## Christmas Cranberry Ale

Classification: fruit beer, cranberry ale, holiday beer, christmas beer, extract

Source: Tracy Williamson (williata@is.dal.ca), r.c.b., 11/24/95

After brewing six successful ales with malt extracts, I decided to try something a bit different for Christmas. I had picked about 3 cups of cranberries just outside Halifax and since I don't particularly like them on their own...

The resulting brown ale is pretty good - but I wouldn't be posting this recipe if I hadn't received some praise from fellow homebrewers. Anyway, the cranberries are definitely noticeable but not overwhelming. They lent a distinctly sharp sourness and a bit of extra sweetness. If I were to do it again I'd use a different hop and possibly in larger amounts.

### Ingredients:

- 1 & 1/2 cups crystal malt
- 6.6 lbs Armstrong Amber malt extract
- 2 oz. Hallertauer hops (pellets)

- 3 cups fresh cranberries
- ale yeast
- 3/4 cup corn sugar to prime

**Procedure:**

Brought 1 gal water to boil with crystal malt, removed crystal malt, Added amber malt, Boiled 45 min., added 1 oz. hops, boiled 15 min., added 1 oz. H-T hops, boiled 2 min.

Cooked cranberries separately, added to primary with wort and filled to 5 gal(US). Now, I know boiling fruit releases the pectin, but I couldn't figure a way around the need to both pasteurize the berries and to break the skin. However, I can't detect any negative influences in my beer. By using a two stage fermentation, I was able to siphon off the beer and leave all the fruit pulp behind. The only thing really missing from the beer is a hop aroma - the H-T hops were just too mild for the cranberries....

**Specifics:**

- OG: 1042
- FG: 1011

## Strawberry (or whatever...) Wheat

Classification: wheat beer, fruit beer, strawberry wheat beer, extract

Source: cmcgee@hom.net, HBD #1906, 12/11/95

I'm new to this list, so I thought I'd drop a recipe for a KILLER strawberry wheat beer that I've enjoyed immensely. "Fruit? In Beer? Yuck!" Well, that's what I said, too, before a friend gave me a Rasperry Wheat or ten to taste...

Scoff if you may, but this is a killer brew. I've had the best luck with strawberry wheat (and one batch in particular...!), but I've tasted a couple heavenly rasperry wheats too. Cherry wheats never seem to be too good for whatever reason. If you have good luck with a different kind of fruit, please let me know. Original credit for an earlier version of this recipe goes to Mike Raimey, Braumeister Ekstrordinar.

**Ingredients:**

- 1 1/2 lbs honey
- 1 can Morgan's Wheat
- 1 1/2 lbs It dried malt

- 2 oz Tettnangers (reduce if you don't like hoppy beers)
- 2 lbs fresh or frozen berries
- Irish moss
- ale yeast

**Procedure:**

Boil the honey, an ounce of the hops, & the Irish moss in some water 15 minutes. Add Morgan's kit malt and bring back to a boil. Add fruit. Lower heat. Steep at 150 degrees 20 minutes with the second half of the hops.

That's it! Toss in some cold water & yeast and let 'er go.

After 4 days, rack off into a secondary fermenter, leaving the fruit behind in the primary.

## Bah Humbug Brew

Classification: brown ale, cranberry, orange, extract

Source: Chickengrrl (smw1@axe.humboldt.edu), r.c.b., 3/15/96

I used orange peel with good results once. I would like a little more orange, so next time I think I will add it to the beginning of the boil in a slightly lesser quantity.

Rapid start with the fermentation. Some may want more hops, I don't like my beer very bitter. This is a great winter brew and has some residual sweetness. I love it while talking in front of the fireplace. The flavour is very complex. I can taste orange and cranberry, but not sure about the spice. Good body, little head, and does well with a month or two of aging. Got great reviews from a the few that usually say, "I don't like beer very much" (referring to the garbage in the grocery store no doubt)

**Ingredients:**

- 8# Light LME
- 2# honey
- .25# Black Patent
- 1# Crystal
- 1oz willamet Hops
- .5oz kent goldings(last 10 min boil)
- 1 pkg. EDME ale yeast
- 2 Tbsp pumpkin pie spice
- 1 can Welch's Cranberry juice concentrate
- peels from 4 oranges(without the white gunk)
- 6.5 gallons water

**Procedure:**

Peel oranges with a Potato peeler, and set aside Add grains(in grain bag) to water and heat to 152F, steep for 15 min. Continue heat to 170F and pull out the grains. Heat to boiling, remove from heat, and add honey, LME, and Willamet hops Boil for 30 min. Add spice and orange peel At 45 min add Kent goldings hops turn off heat at 50 min and add cranberry juice conc. steep above 170F for 10 min Cool asap Ferment

**Specifics:**

- O.G.-1.062
- F.G.-1.018(I think, I forgot to write it down)

## Cherry Wheat

Classification: wheat beer, cherry wheat, extract

Source: Michael Ferdinando (msf2@cornell.edu), r.c.b., 11/15/95

We just made a cherry wheat beer two weeks ago. We followed an all-extract recipe from Charlie Papazian's *New Complete Joy of Home Brewing* called "Cherries in the Snow" with a little modification.

WARNING: This recipe is strictly from memory.

**Ingredients:**

- 1 3.3-lb can of light malt extract syrup
- 3 1-lb cans of wheat malt extract syrup
- 1/2 lb crushed crystal malt
- 2 oz Hallertauer hop pellets (boiling)
- 8 lbs. crushed sour cherries
- Wyeast weizenbeer yeast

**Procedure:**

Bring three gallons of water to 160-deg F. Steep the crushed crystal malt for 45 min. Strain out. Bring to boil. Add the malt extract syrups and boiling hops. Boil 1 hour. Remove from heat. Add the crushed cherries to the hot wort and steep for 10 minutes. Pour the lot (cherries and all) into a primary fermenter and cool to yeast pitching temperatures. Add the yeast culture and ferment 5-7 days in primary. Siphon the beer off the cherries into the secondary fermenter and let go another seven days or until fermentation is complete. Bottle with 3/4 cup of corn sugar.

## RazzWheat#1

Classification: raspberry wheat, wheat beer, extract

Source: Rob Ball (robball@intersource.com), r.c.b., 5/13/96

This is a tart berry ale very fruity, triple the honey if you want a sweeter result. I use this base wheat in all my fruit wheats, now I add 2-3 lbs of wheat grain, in a partial mash, for a fuller wheat flavor. You can make any type of fruit beer. Here are amounts for other fruits: All types of berries 1-1.5# per gal; Peach-7.5-8# per 6 gal (2# blended add to boil) 5# primary; Cherry-2# per gallon; Lemon-3 large in boil cut on all sides, 3-5 large in primary.

### Ingredients:

- 6# Breiss Weizen Wheat Extract
- 40 ozs. Honey
- 1 oz. Mt. Hood (60 min)
- 3/4 oz. Hallertua (10-15 mins)
- 3068 Wyeast
- 60 ozs raspberries, added to cooling wort.

### Procedure:

Leave in thru primary, remove going into secondary. Bottled with 1-cup dextrose boiled in 3 qts water, cooled. Primary: 5-7 days; secondary 3-5 days.

## Blackberry Peach Lager

Classification: fruit beer, blackberry lager, peach lager, extract

Source: faye@plainfield.bypass.com, HBD Issue #1803, 8/9/95

I've received several requests for this recipe via private e, so I thought I'd go ahead and post it to the list for all you extract brewers (both in and out of closet). Papazian fans may recognize the skeleton of Rocky Racoon's Honey Lager. I have tried to be pretty detailed, for the benefit of those who have never brewed w/ fruit. As always, questions and/or suggestions for future attempts are welcome.

The biggest flaw of this brew is the lack of clarity -- I suspect this is due partly to the pectin of the fruit being "set" by the heat of the wort, and of course to the high percentage of gross floating things that made it thru my racking tubing. If you're attached

to crystal-clear beer, I guess you could try additives like Irish moss or PVP -- I don't know too much about their use, however. The best thing is the taste (clean, tart-sweet fruitiness offset nicely by the Cascade aroma, and v. refreshing on a hot summer's day), followed closely by the glorious peachy-purple color. Decent head, too (something I generally seem to have a problem getting). Enjoy!

### Ingredients:

- 4 lbs. Laaglander extra light dried malt extract
- 2.5 lbs. clover honey
- 1.5 oz. Cascade hops (boiling)
- .75 oz. Cascade hops (finishing -- final 4 minutes)
- 2 lbs. frozen blackberries (in retrospect, I would probably go w/ 2.5 - 3 lbs.)
- 3 lbs. fresh peaches (peeled, pitted & lightly mashed)
- 1 pkg. Yeast Lab European Lager yeast

### Procedure:

Extracts, honey, and boiling hops to 1.5 gal boiling water; 1 hour boil. TURN OFF HEAT, allow wort to cool for a minutes (ideally to temps between 160 & 180F), and add fruit, juice and all. Allow to steep. covered, for about 15 minutes; add finishing hops for final few minutes. Pour, unsparged, into 3 gal. cold water in primary fermenter. Pitch yeast when cool; O.G. 1.052 After 3-6 days fermentation, rack beer into secondary fermenter. (I had big problems w/ this step due to chunks of fruit clogging up my siphon, and ended up losing like 1/2 a gallon of beer. Renee suggested this solution: a nylon stocking as a filter -- leave it to a gal, huh?) Then ya bottle the stuff. F.G. 1.018 . Pretty good after 12 days, better after 3 weeks, delicious after a month.

### Specifics:

- OG: 1.052
- FG: 1.018

## Harvey's Blue Beer

Classification: fruit beer, blueberry beer, all-grain

Source: Ron and Sharon Montefusco, (biohazrd@graceba.net), HBD Issue #2110, 7/17/96

Blueberry beer is a tradition in our household, we pick the berries, and craft the beer

every summer. Beware, the addition of the fruit will send the gravity into orbit so don't juke up the malt unless you want a barley blue beer. Fruit will increase the bitter finish so go light on the bittering hops. Produces a beer with a blue head and hue and a distinctive blueberry flavor. Varies from season to season because of the quality and sweetness of the berries. This is my wife's favorite brew.

### Ingredients:

- 5 1/2 lbs Hugh Baird Pale Malt
- 1/2 lb Crystal Malt
- 1 lb Wheat Malt
- 1/2 lb Corn Sugar
- 4 Cups Blueberries
- 1/2 oz Willamet Hops (boil)
- 1/4 oz Saaz Hops (10 minutes)
- Yeast of your choice, Wyeast 1056 or Coopers Dry is preferred by us

### Procedure:

Mash in 9 qts 140 F. water, raise to 152 F and convert for 90 minutes. Mash out 5 minutes at 168 F. Sparge with 5 gal. of 168 F acidified sparge water. Boil 60 min to 90 min or until volume adequately reduced. Mash berries with potato masher in bowl with corn sugar until a pulpy mess. Add to hot wort when it has cooled to about 180 F and cover and let sit around 20 minutes, then chill as normal (we use an immersion chiller, berry bits could clog a counterflow) and ferment.

## Berry Strawberry Ale

Classification: fruit beer, strawberry ale, extract

Source: KHButtrum@aol.com, HBD Issue #2063, 6/8/96

Strawberries are in season. Heres a great recipe for strawberry beer.

### Ingredients:

- 1 lb cyrstel malt 30L
- 3 lbs amber malt syrup
- 3 lbs light malt syrup
- 1 lb extra-light dry malt
- 1 once Pride of Ringwood (boil 45min)
- 0.5 once saaz (boil 15min)
- 0.5 once saaz (boil 1min)
- 5 quarts Strawberries cleaned and mashed
- 1 tablespoon fruit pectin



- 1 package Whitbread dry yeast
- 3/4 c corn sugar (priming)

**Procedure:**

Crush grain and bring to 170deg. Remove grain and boil etc.

After boil is completed turn down heat and add strawberries. Try to keep wort at 160deg for 15min. Pour entire contents of pot into primary after cooling.

Ferment in primary for 5 days. Then rack to secondary and add the fruit pectin. Let rest for three weeks. After that if you can, drop the temp. of the beer to 35deg for 1 week. If this is done then you need to add about a teaspoon of yeast when racking to bottling pail. Let the beer rest in bottles for at least 3 weeks. The longer the better.

## Jolly Rancher Beer

Classification: fruit beer, blueberry beer, extract

Source: Mike Haag (mhaag@ix.netcom.com), 6/29/96

I was trying to make a light fruit ale for the hot days of summer, and this turned out pretty good, special thanks to Karrie & Kieth Simon for all the difficult tasting sessions.

This is a beer you can drink all day, it goes down well and is very easy to make.

**Ingredients:**

- 3.3Lbs Liquid Light Malt Extract
- 3.3Lbs Liquid Amber Malt Extract
- 3/4 cup priming sugar
- 1.5 oz hallertau hops
- Ale yeast packet
- 4.0 oz L.D. Carlson Blueberry Extract

**Procedure:**

Boil 1.5 gal cold water, add all malts and .75oz hopps, at last 10 min, add balance of hopps, and at 5 min add blueberry extract.

I pitched the yeast at 70 deg. and racked into secondary after 3 - 4 days, and bottled after another 5 days. It is very smooth, and does taste like a grape jolly rancher!

**Specifics:**

- OG: 1036
- FG: 1006

## Summer Lemon Wheat

Classification: wheat beer, weizen, fruit beer, lemon beer, extract

Source: Mike Haag (mhaag@ix.netcom.com), 6/29/96

This beer was the creation of making a smooth weiss like beer, but not as sharp, to satisfy my girlfriend's love for lemon flavored beer. It's pretty strong too. Very good lemon aroma and soft sweet aftertaste. I have made three batches and each has been great!

**Ingredients:**

- 6.6 pounds Northwestern weizen extract
- 3 pounds light dry malt extract
- 2 pounds honey
- 2 ounces pure lemon extract
- 4 whole lemons
- 2 ounces Hallertauer hops
- 1 cup corn sugar for priming
- dry ale yeast

**Procedure:**

Boil 2 gallons of water, remove from heat and add the malt extracts and honey. Add 1-1/2 ounces of the hops at this time. Return to heat and boil for 50 minutes. After removing from heat, add the remaining 1/2 ounce of hops, the lemon extract, and the juice from the 4 lemons.

Chill wort to 72 degrees, transfer to primary fermenter and pitch yeast. Ferment for 7 days at 72 degrees. Rack to secondary fermenter and let sit another 7 days. Bottle and let sit for 4 weeks.

## Mac's Peach Ale

Classification: peach ale, fruit beer, all-grain

Source: Keith MacNeal (kmacneal@aol.com), r.c.b., 7/2/96

It drew raves from friends when I first made it. The peach is very apparent, especially in the nose.

**Ingredients: (5 gallons)**

- 4 lb. British 2 row pale malt
- 2.5 lb. wheat malt
- 1 tsp. gypsum
- 1 lb. clover honey
- 1 oz. Saaz hop pellets (3.2% AA)

- 10 lb. peaches
- Wyeast 1214 Belgian Ale Yeast

**Procedure:**

Add grains and gypsum to 8-2/3 qt. water at 133 deg.F. Protein rest at 122 deg.F for 30 minutes. Raise temp. to 155 deg.F and hold for 1 hour. Sparge with 5 gallons water. Collect wort, add honey, boil for 75 minutes adding hops for last 45 minutes. Cool, pitch, ferment for 1 week.

Meanwhile, wash, split, and pit peaches. Place in plastic bags and freeze. When ready to rack beer into secondary, thaw peaches and mash them in the bags. Put peaches into bottom of 6 gallon carboy. Rack beer onto mashed peaches. Attach blowoff hose to carboy. Leave in secondary for at least 2 weeks. Bottle with 1 c. corn sugar.

**Specifics:**

- OG: 1.040
- FG: 1.002

## Cranberry Wit

Classification: fruit beer, cranberry beer, wit, all-grain

Source: Christopher Mort (cmort@expert.cc.purdue.edu), r.c.b., 11/13/96

I just brewed a Cranberry Wit about two weeks ago.

I used Cluster because I had a lot laying around and wanted to use them up. Something like Saaz or Kent Goldings may be better. This was my first time using the White ale yeast, and I'm pretty happy with the results so far -- kinda fruity. I waited until the secondary to add the cranberries so they would come out more and become more aromatic in the final product. A few after being in the secondary and it had an almost lambic taste to it which I was expecting. It's not a sweet flavor like Lindeman's, but a very tasty brew. I'm expecting to let this one mellow for awhile if it makes it through the holidays.

**Ingredients: (4-1/2 gallons)**

- 8# pale malt
- 2# wheat malt
- 1# honey
- 1 oz Cluster hops(6.5%) boil
- 1 oz Hallertau hops(4.2%) 10 minutes
- 0.5 oz dried orange peel

- 3 bags of Oceanspray cranberries
- Wyeast #3944 White Ale

**Specifics:**

- OG: 1.062

## Pumpkin Ale

Classification: pumpkin ale, fruit beer, extract

Source: Erik Vanthilt (erikvan@ix.net-com.com), HBD Issue #2238, 10/18/96

As for the Pumpkin Ale, I just brewed 7.5 gal of the stuff, and my recipe seemed to work well. I did an extract, I find it easier with fruit beers, using specialty grains.

Haven't tried it yet, bottle it today, but it smells great. Good luck on your pumpkin ale.

**Ingredients: (5 gallons)**

- 7 lb pale malt extract syrup
- 1 lb crystal 60L
- .5 lb cara-pils dextrine (optional)
- 1 oz cluster 60 min
- .5 oz hallertaur 30 min
- 2/3 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/2 tsp irish moss
- wyeast #1056 American ale
- 1 pumpkin, about 12 pounds

**Procedure:**

Use a pumpkin about 12 pounds in size, carve, clean and peel. Do your grains... add extract... start boil, add hops, at 30 min add pumpkin and hallertaur hops, at 15 min add spices and irish moss. When boil is done, remove pumpkin, add to carboy containing 2.5 gal water, pitch yeast.

## Cherry Wheat

Classification: fruit beer, wheat beer, cherry wheat, extract

Source: Don Leone (dleone@pd.stlnet.com), r.c.b., 9/20/96

Just wanted to send a message to those who gave advice or were interested in the results of my cherry wheat recipe. went well, but it seemed a little flat, as i inverted the bottles after adding polyclar and then set upright 45 minutes later before storing.

some of the yeast was in the head and didn't help carbonate and also left a funk on top during the bottling fermentation period. plan to mix up the bottles to loosen the yeast and hopefully the rest of the batch will be better carbonated.

Half the batch is plain what and the other half cherry wehat. both good, although the cherry is definetly there. however, i would not reduce the amount of extract to add at bottling. anyway here is the recipe.

**Ingredients:**

- 6.6 lb Northwestern Wheat Extract
- 1 oz. Tettnang hops. (boiling hops- full 60 minutes)
- 1/2 oz. Tettnang (flavor hops- last 20 minutes of boil)
- 1/2 oz. Tettnang (aroma- steep for 2 minutes at end of boil)
- 4 oz. of 1d carlson cherry extract, added after 1/2 the batche was bottled, so only one
- case gets the extract
- Wyeast Weihenstephan wheat yeast
- Irish moss (15 minute boil)
- Polyclar (bottling)
- gelatin (bottling)

**Procedure:**

Total boil is 60 minutes. also added irish moss last 15 min of boil; glelatin and polyclar at bottling. next time will add polyclar when racking to the secondary.1