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APRICOT WHEAT FRUIT BEER

OG: 1.060 **Color:** 8.5 SRM
FG: 1.016 **ABV:** 5.8%
IBU: 26.9

Extract	Weight	Percent
Wheat DME	4 lbs	53.3

Steeping Grains	Weight	Percent
Crystal 15°L	0.5 lb	6.7

Extras	Weight	
Apricot Puree	3 lbs	40

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	25.3
Hallertau, 10 min	0.5 oz	1.7

Yeast

White Labs American Hefeweizen WLP320, Wyeast American Wheat 1010, or Fermentis Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines Category 29A – Fruit Beer

A harmonious marriage of fruit and beer. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

As with aroma, the distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a fruit juice drink. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Note that these components (especially hops) may be intentionally subdued to allow the fruit character to come through in the final presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense.

Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF FRUIT(S) USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "WHEAT ALE" IS ACCEPTABLE). THE TYPE OF FRUIT(S) MUST ALWAYS BE SPECIFIED. If the base beer is a classic style, the original style should come through in aroma and flavor. Note that fruit-based lambics should be entered in the Fruit Lambic category (17F), while other fruit-based Belgian specialties should be entered in the Belgian Specialty Ale category (16E).

Vital Statistics:	OG: Varies with base style	IBUs: Varies with base style
SRM: Varies with base style	FG: Varies with base style	ABV: Varies with base style

Commercial Examples: New Glarus Belgian Red and Raspberry Tart, Bell's Cherry Stout, Dogfish Head Aprihop, Great Divide Wild Raspberry Ale, Founders Rübæus, Ebulum Elderberry Black Ale, Sñiegl Radler, Weyerbacher Raspberry Imperial Stout, Abita Purple Haze, Melbourne Apricot Beer and Strawberry Beer, Saxer Lemon Lager, Magic Hat #9, Grozet Gooseberry and Wheat Ale, Pyramid Apricot Ale, Dogfish Head Fort

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
6 Lbs. Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

Extract Substitution:

Substitute 2 oz **Apricot Extract** and 3 lbs **Wheat Malt Extract** for **Apricot Puree**.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____