



Grape and Granary
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G & G Beer Brewing Kit
MALT EXTRACT- WITH GRAIN STEEPING

GG70
PEACH FRUIT ALE- GG

Ingredients

Peach Fruit Puree #1
Liquid Malt Extract #2
Liquid Malt Extract #3
Bittering Hops #4
Priming Sugar #5
Whirlfloc Tablet
Yeast

Equipment

S.Steel or enamel canning pot
Primary fermenter w/ lid
Airlock and stopper
Siphon equipment
Hydrometer/thermometer
Sanitizer
Caps
Capper

Recipe Specifics

batch size- 5 us gallons
total grain-0 lbs
anticipated SG 1.042
anticipated color SRM- 5
anticipated IBU-14
boil time- 45 minutes

Process Specifics

grain steeping temperature- No steeping
recommended Yeast strain- wyeast 1056
fermentation temperature- 60-75 deg f.
primary fermentation time- 3-5 days
secondary fermentation time- 7-14 days
carbonation- 5 oz dextrose
ideal conditioning time- 4-6 weeks

For a complete list of instruction sheets, visit <http://www.grapeandgranary.com/ggrec.htm>

1) Sanitize primary fermenter, lid, airlock (preferably using EZ clean or iodine sanitizer).

2) Pour approximately 2-3 gallons of dechlorinated water into your boiling kettle. Bring water to a boil.

3) Turn off heat. Add all malt extract (#2 and #3) and bittering hops (#4). Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

15 minutes before the end of the 45 minute boil, add Irish Moss (whirlfloc tablet) into the boiling wort.

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit.

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check and record specific gravity. Go to step 9.

9) Siphon beer off yeast sediment into a 5 gallon glass jug (carboy) or 5-6 gallon pail with lid. Add contents of fruit puree. Allow beer to rest in carboy or bucket for an additional 1-2 weeks or until beer stops fermenting again. Once all fermentation has stopped and beer clears, it is ready to be bottled.

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#5) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

