



# BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

## Peach of a Weiss Beer

Recipe for 5 US gallons (19L)

**Description:** The background esters and inherent sweetness of this weiss beer base work well with many types of fruit.

Quantity	Ingredients	Comment
8 lbs	Briess CBW® Bavarian Wheat LME	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
0.5 oz.	Perle Pelletized Hops (8%AA hop)	45 min boil time
3 lbs	Pureed De-pitted Ripe Peaches	
1 vial	WLP300 Hefeweizen	

### Brewing Procedures:

1. Steep Carapils® Malt in 5 gallons 150-180°F water for 15-20 minutes.
2. Remove from heat. Add CBW® Bavarian Wheat LME and bittering hops and bring to a boil for 30 minutes.
3. Add Irish Moss. Boil 15 more minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial WLP300 yeast.
5. After 4-5 days of primary fermentation, pit, and puree peaches (skins and all) in a sanitized blender or food processor and add to fermenter. Use peaches that are fully ripe or slightly overripe.
6. Transfer off fruit and age for 1-2 weeks to blend flavors.

### Fermentation:

Primary: 5 Days at 70°F  
 Primary(after fruit): 14 Days at 70°F  
 Secondary: 10 Days at 35°F  
 Bottle condition

Original Gravity:	1.058	Final Gravity:	1.018
Alcohol by wt:	4.0+%	Alcohol by vol:	5.2+%
IBU:	15	Color(Lov):	8