



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

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White Cherry

Recipe for 5 US gallons (19L)

Description: The tartness of the cherries complements the malt sweetness and spiciness of the yeast in this reddish hued, Belgian inspired summer fruit beer.

Quantity	Ingredients	Comment
5 lbs	Briess CBW® Bavarian Wheat LME	
1 lb	Briess 6-Row Brewers malt	
6 oz	Briess Caramel Malt 60L	
12 oz	Briess Bonlander® Munich Malt	
4 oz	Briess Carapils® Malt	
2 qts	Knudsens Organic Just Tart Cherry Juice or 4lbs pitted frozen tart cherries	
1 tsp	Irish Moss	15 min boil time
1/3 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil time
1 vial	WPL410 Belgian Wit II Ale Yeast	

Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 158° F for 45 minutes.
2. Add CBW® Bavarian Wheat LME and bittering hops and bring to a boil for 45 minutes
3. Add Irish Moss. Boil 15 more minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial WLP410 Belgian Wit II Ale Yeast.
5. After 4-5 days of primary fermentation, puree cherries in a sanitized blender or food processor and add to fermenter. Use cherries that are fully ripe or slightly overripe.
6. Transfer off fruit and age for 1-2 weeks to blend flavors.

Fermentation:

Primary: 14 Days at 70°F
 Secondary: 10 Days at 35°F
 Bottle condition

Original Gravity:	1.042	Final Gravity:	1.008
Alcohol by wt:	3.6%	Alcohol by vol:	4.5%
IBU:	12	Color(Lov):	10 + reddish