

# MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108  
Columbia, MD 21045  
Tel: (410) 290-FROTH Fax: (410) 290-6795  
Internet: <http://www.mdhb.com>

## Brewer Bill's Summer Fruit Beer

### Ingredients:

3.3 lb can Wheat Liquid malt extract  
3.3 lb can Light Liquid malt extract  
1oz. Hallertaur Hop Pellets  
White Labs WLP001 California Ale yeast or 1 packet of Nottingham  
1 Bottle (4oz) Fruit extract (i.e. raspberry, peach, blueberry)  
3/4 cup priming sugar

### Directions:

1. Bring 1-1/2 gallons of water to boil.
2. Remove from heat, add malt extracts and stir until completely dissolved.
3. Return to a boil and add Hallertaur hop pellets. Boil 45 minutes.
4. Turn off heat, chill wort in kettle to 90°F.
5. Combine wort with water to make 5 gallons. Pitch yeast when temperature is below 80°F. Stir vigorously, aerating properly for 5 minutes.
6. Allow to sit in primary fermenter at 68-72°F for approximately 1 week then rack to secondary for 10-14 days.
7. Prime and bottle. When priming dissolve corn sugar or dry malt extract in one pint boiling water until completely dissolved. Pour this mixture into the empty bottling bucket. Add fruit extract now. Transfer the beer from the fermenter over it. This method insures that the priming sugar will disperse evenly through your beer.
8. For proper carbonation, store your beer close to 70°F for at least the first week of bottling. This will allow the yeast to feed on the sugar and produce the necessary CO<sub>2</sub> needed for carbonation. It's ready to drink but will improve if you allow it to age for another 2-3 weeks. Enjoy!