



BR When Cherry Met Sally – *An American wheat with Montmorency tart cherry!*

When Cherry Met Sally is a American wheat beer married with the incredible flavor of Montmorency tart cherries! We utilize a 100% pure Montmorency tart cherry concentrate to give this wheat beer a fabulous flavor! This beer has a mild smoothness from the wheat, and a ton of flavor from the tart cherry concentrate!

BEER SPECS

Original Gravity:

1.046—1.048 @ 65% efficiency

1.049 —1.051 @ 70% efficiency

1.053 —1.055 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 20 - 25

ABV%: 4.6% - 6.2%

SRM: 5- 7

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low mash temperature is recommended to create a light, dry easy-drinking beer. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 66° - 74°F, and a secondary fermentation for 1 to 2 weeks. You can add the tart cherry concentrate to the primary after fermentation is complete, or add to the secondary. You may notice some renewed fermentation. Wait one to two weeks and make sure fermentation is complete before bottling or kegging.

RECIPE DETAILS

5.5 lbs. 2-Row Brewer's Malt

4.0 lbs. White Wheat Malt

0.5 lbs. Aromatic Malt

1.0 lbs. Rice Hulls

FERMENTABLES

1.00 oz. Mt. Hood hops, added at the beginning of the 60 min boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

16 oz. Montmorency Tart Cherry Concentrate, added after primary fermentation, or in the secondary fermenter for a 1 to 2 week contact time.

OTHER

YEAST SUGGESTIONS: Wyeast #1010 American Wheat, White Labs WLP320 American Hefeweizen Ale Yeast, or Nottingham Dry Yeast.

BREWER'S NOTES: This is a pretty straightforward American wheat beer recipe. The base is part 2-row barley and American white wheat, with just a little bit of aromatic malt for character, and a single hop addition for bittering. After a standard primary fermentation of about two weeks, the Montmorency tart cherry concentrate can be added to the secondary, or into the primary if a secondary vessel is not used. You will notice some renewed fermentation as the yeast eats into the sugars in the concentrate. We recommend a contact time of one to two weeks before bottling or kegging like normal. This is a great beer to enjoy in the late summer and fall!

