



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: 1.051–1.054

Final Gravity: 1.011–1.014

IBU: 18-22

ABV%: 4.9% - 5.6%

SRM: 7 - 9

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*)

BREWER'S NOTES

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!

RECIPE DETAILS

6.6 lbs. Wheat liquid malt extract

1.0 lbs. Wheat dry malt extract

1.0 lb. White Wheat Malt, crushed

0.5 lb. Aromatic Malt, crushed

1.0 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

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

FERMENTABLES

SPECIALTY GRAINS

BOIL SCHEDULE

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

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Brewing Instructions: When Cherry Met Sally

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2.
2. Add tart cherry concentrate to primary fermenter once fermentation is complete, and allow it to remain in primary for an additional 1 to 2 weeks. **Alternately**, you can rack the beer to a sanitized secondary fermenter and add the tart cherry concentrate to the secondary fermenter after primary fermentation is complete, and allow an additional 1 to 2 weeks before proceeding to STEP 3. **Be sure your secondary fermenter has room for renewed fermentation!**
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.

