



FRUIT IN BEER



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Ingredients – Fruit

- BJCP Guidelines
- Forms of Fruit
- Fruit Additions
- Fruit Quantity
- Demo



BJCP Guidelines

- 29A Fruit Beer – Base beer is a classic style
- 29B Fruit & Spice Beer – Base beer is not a classic style
- 29C Specialty Fruit Beer – Fruit beer with additional ingredients (e.g., honey, brown sugar)
- C2B Cider with Other Fruit – Cider base with fruit
- C2F Specialty Cider/Perry – Cider with honey or pear juice; other fruit can be added

In all examples above, the base beer or cider should be dominant with fruit serving as a compliment.

Brewer's Tip

Don't make the base beer complicated. Stick with one base malt, one or two specialty malts, and an optional adjunct. Only bittering hops.

Forms of Fruit

- Whole and Fresh – must be ripe
- Frozen
- Pureed
- Concentrates or Syrups
- Fruit-flavored Extracts

Brewer's Tip

If adding to the secondary, don't leave the fruit on too long. Too much can be extracted that will not be helpful, such as tannins and astringency.

Recommend 5 – 7 days.

Fruit Additions

- Add to the boil or steep post-boil
- Add to the primary
- Add to the secondary fermenter
- Add to packaging

Brewer's Tip

If whole/fresh or frozen fruit, recommend adding to secondary after tasting beer.

Quantities of Fruit

- Assertive or Mild Fruit
- Whole or Frozen - One to two pounds of fruit per gallon
- Juice concentrate - One to two ounces per gallon
- Examples:
 - *Frozen blueberry: Six pounds in five gallons*
 - *Blueberry juice concentrate: Six ounces in five gallons*

Brewer's Tip

If using fruit for the first time, stick with the recommended quantities. If using juice concentrate, run a test batch of a small quantity.

Type	Fruit Examples
Assertive	Raspberry, Blackberry, Cherry, Passion Fruit, Chili pepper
Mild	Blueberry, Strawberry, Apricot, Peach, Mango



DEMO