

HOW TO CREATE A PAPAYA BEER

in three easy steps



Currently, papaya is **one of the fruits with the highest sales**. This is no surprise considering its sweet yet bitter taste, and how it's so juicy and soft. Because of all these qualities, we want to invite you to **use our papaya purée** in one of your creations this month. To give you an idea of how to do it, we will share an **easy way to create a rich papaya beer**.

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STERILIZE PAPAYA

The first task before adding papaya to your beer should be to **eliminate or minimize the presence of bacteria** or contaminants that can affect the beer in the process, or can be harmful to your health. But you don't have to worry about this since **AFP papaya purée is completely sterilized for immediate use.**

CHOOSE THE AMOUNT YOU WANT TO USE

Nobody can tell you how much papaya amount you should add. This depends on how strong you want the taste of the fruit in your beer to be and the type of beer you are going to create, but anywhere from **1/2 lb to 2 lbs of purée per gallon** is usually a good ballpark. How much purée you should add also depends on whether or not you're going to add purée during the fermentation process. If so, you need to add more sugar for it to ferment out.

But when it comes to fruits, make sure to add a little since they are sweet.



ADD THE FRUIT TO THE BEER MUST

Adding papaya **directly to the must** so that it can be sanitized and release its flavor is a bad idea. At the time of boiling, it will cause the pectin to spread, which generates a lumpy beer with unwanted flavors. If you decide to use the papaya purée, **you just have to wait for the right time.**



You will get better results if you **add papaya a week after** storing instead of adding it on the first day. Doing it during primary fermentation can affect the taste of the fruit, and doing so afterward prevents overflows due to the high presence of sugar.

When brewing with any fruit, in our case papaya, you have to be very careful and **ferment at specific temperatures of each chosen style.** It is a good idea to place the fermenter in a safe place where it can be cleaned in cases of spills or explosions.



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We hope these steps help and allow you to
take the fear out of making new drinks.

**Who knows what great
ideas can come out?**