



ABV <b>6.6</b> % ALCOHOL	SRM <b>35</b> COLOR	IBU <b>14</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
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# BOO BERRY DELIGHT RECIPE-90012

**This recipe requires a blender.** This delightful wheat beer will surely keep all your ghosts in the closet!

## WHAT'S NEEDED:

- 2 Cans of Dante's Delight Weizenbier (hopped malt extract)
- 2 Packets of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 2 (15oz) Cans of Blueberries in Light Syrup

## SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

**AFTER SANITIZING THE FERMENTER. POUR THE SOLUTION INTO A BLENDER MAKING SURE IT CONTACTS THE ENTIRE INSIDE SURFACE INCLUDING THE LID. ALLOW TO SOAK FOR 10 MINUTES THEN DRAIN.**

## BREWING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand both cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Puree both cans of fruit in a sanitized blender.
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Then slowly stir in the contents from both cans until fully dissolved. **This mixture is called the wort.**
6. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water, then add your pureed fruit. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**
7. Add the yeast. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days. **DUE TO THE AMOUNT OF FRUIT, YOU MAY EXPERIENCE AN ACTIVE FERMENTATION.**

## BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.

**FOR BEST RESULTS WARM CONDITION FOR 3 TO 4 WEEKS.**