

**NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!**

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Your beer this time is: **Craft Melb-A-le 5.5%**

**A delicious fruity wheat-beer. Nuff said!**

*"Go Peachy, Go Peachy, Go Peachy! Yay! Woohoo!" – Princess Peach, Mario Strikers Charged Football (2007)*

**This sweet fruit beer uses Cara and Biscuit Malts to lend a rich malt backdrop to the full frontal fruit flavours of this lovely summer beer. The Peach-Melba-esque fruit flavours come from: the New Zealand Rakau hops; from the Peach, Apricot and Raspberries added to the beer; and from the use of Windsor yeast to ferment out the alcohol. Windsor yeast tends to leave a lot of sugars un-fermented and thus adds sweetness to the beer.**

### 1 Preparation

- Prepare a fruit compote:
  - Wash, peel, de-stone and finely chop 3 fresh peaches (or use a tin of peach slices)
  - Wash, de-stone and finely chop 6 dried or fresh apricots
  - Wash a handful of raspberries
  - Place all the fruit into a saucepan with half a cup of water, and roughly mash together
  - Heat to 70°C, stirring all the time
  - Hold it at this temperature for a couple of mins then turn the heat off
  - Cover with a saucepan lid and leave till required
- Divide the hops into 1.5g, 3g and 4.5g portions. If you don't have scales suitable to achieve this: first divide the hops into three approximately equal portions; then spilt one third into two further halves; then combine one of your sixths with one of your thirds... and you will have three amounts of approximately 1.5g, 3g and 4.5g

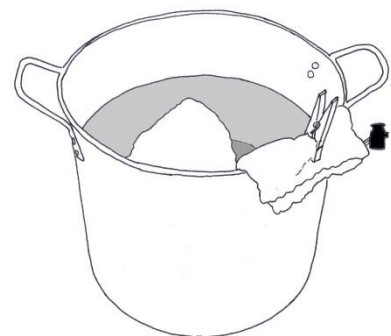
### 2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of 71°C, and should fall to a **mash** temperature of 66.5°C after a couple of minutes

### 3 Boil Schedule

- After you have achieved a good rolling boil crumble 1.5g of your Rakau hops in to the bottom of the brew-bag
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hop pellets) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture)

*NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation*



- Set your timer for 50 mins
- After this period has elapsed carefully open the top of the brew-bag and crumble in 3g of your Rakau hops such that they come into contact with the boiling wort.
- Set your timer for 10 mins
- When this time is up crumble in the remaining 4.5g of your Rakau hops into to the brew-bag.
- Boil for a further minute or so then turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob)
- Set your timer for 20 mins - leave the brewing-vessel uncovered for this period
- At the end of this period pour the fruit compote into the brew-bag
- Cover the pan with its lid and set your time for 20 mins
- At the end of this period clean and rinse the rubber gloves and wear them to remove the brew-bag from the wort, gently squeezing it so that the liquid and juice it contains falls back into the brewing-vessel – discard the used hops and fruit pulp
- Immediately replace the lid on the brewing-vessel
- Empty, clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard)
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

#### 4 Extra Steps

- If you like, you can add a vanilla pod to the beer 1 week after fermentation starts. This will add the vanilla ice-cream, to the rest of your Peach Melba. Leave it in there till bottling

#### 5 Adding the yeast

- Evenly sprinkle 2/3 of your packet Windsor yeast across the surface of the wort (the remainder can be reserved in case of stuck fermentations)

#### 6 Fermentation

- Site the fermenting-bucket in a place where the temperature is as close as possible to a steady 18-20°C. If your house is colder than this, or if temperature fluctuates wildly, use the wool blankets and to insulate the fermenting-bucket

#### 7 Enjoy Your Beer

- My preference is to serve *Craft Melb-A-le* at around 5-7°C