

**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: **Smoked Cherry Ale** 6.4%

**A strong complex red wheat beer with brandy-like almost medicinal qualities. Not for the faint hearted.**

*“I smoke as much as I want and chew tobacco a good deal of the time. I don't pay any attention to the rules for keeping in physical condition. I think they are a lot of bunk. The less you worry about the effect of tea and coffee on the lining of your stomach, the longer you will live and the happier you will be.” – Zack Wheat (US Major League Baseball player, elected to the National Baseball Hall of Fame in 1959, and consistent hitter throughout his 19-year career!*

**With the wheat malt backbone of a fairly traditional Belgian Witbier, this beer departs from the traditional by the inclusion of Maris Otter, smoked Rauch and Crystal malts for a full smoky malty flavour. The addition of cherries in the fermenter contribute the delicious flavours more often associated with cherry-brandy and sloe-gin. This beer is best aged for at least four months, possibly longer.**

**NB: You need to add 500g of fresh, tinned, jarred or frozen cherries to this recipe – the darker and more sour the better – Morello are best.**

### 1 Preparation

- Divide the hops into three equal quantities (approximately 6.66g each).

### 2 The Mash

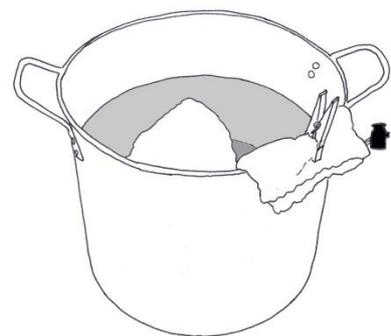
- The 9.5L of water should be brought to a **strike** temperature of 71°C, and should fall to a **mash** temperature of 66°C after a couple of minutes

### 3 Boil Schedule

- After you have achieved a good rolling boil tip 6.66g of your 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 tip in a further 6.66g of your hops such that they come into contact with the boiling wort.
- Set your timer for 10 mins
- When this time is up tip in the remaining 6.66g of your 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 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
- 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

- 2 days after fermentation starts:
  - Prepare a cherry compote:
    - Wash, rinse, peel, pit and chop 500 g of cherries
    - Place 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 allow to cool
  - Once cool, add the compote to the fermenting-bucket

#### 5 Adding the yeast

- Evenly sprinkle 2/3 of your packet S-04 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 *Smoked Cherry Ale* at around 5-7°C