

Cherry Surprise

Ingredients:

2 lbs. Light Liquid Malt Extract (LME)
2 lbs Orange Blossom Honey
2 lbs Corn Sugar Syrup
2lbs Frozen Raspberries
1 Gallon Organic White Grape Juice
144 ounces (12 cans) Organic Lemonade Concentrate
3/4 tsp. Pectic Enzyme
5 tsp Yeast Nutrient
1 1/2 tsp Yeast Energizer
Lalvin EC-1118 Champagne Yeast

Method:

1. Bring 1 1/2 gallons water to 175 degrees and add LME, Honey, Corn Sugar, and Raspberries.
2. Bring mixture to 180 degrees and maintain that temperature for 20 minutes to pasturize the ingredients.
3. Cool the mixture to 75 degrees and add the lemonade, grape juice.
4. Add water to bring the total volume to five gallons and add the Pectic Enzyme, Yeast Nutrient, Yeast Energizer, and Yeast.
5. Ferment for two weeks.
6. Rack or strain to remove sediment and add stabilizer to prevent further fermentation.
7. Bottle. the cherry surprise can be drunk right away, but is generally better if allowed to age.