



Sundried tomato beer

Created by a DeFalco Employee

Something
different
for the
adventurous
brewer.



Most home brewers have either drank a beer that was made with very odd ingredients or toyed with the idea of making one. Here's one of those recipes.

Ingredients (for 15 Litres)

1 John Bull Premium Lager Kit
500g Clover Honey
80g Sundried Tomatoes
1 packet yeast
1/2 to 3/4 cup corn sugar for priming

Instructions

1. The tomatoes should be cut into quarters and left in a bowl of water overnight for rehydration.
2. Bring approximately 1.5 litres of water to a boil and add the malt and honey. Bring to a boil and stir constantly for 10 minutes.

3. Add the rehydrated tomatoes along with the excess juice and bring to a boil for another 5 minutes.
4. Add to the primary fermentor, top up to 15 litres with cold water, pitch yeast when cool. (65°F to 82°F or 18°C to 28°C)
5. Leave the tomato behind when racking into the secondary fermentor.

What does tomato beer taste like?

I must say it was delicious. The beer poured crystal clear with aggressive Canadian style carbonation. The colour was a light amber red. The flavour was as lovely as its appearance. Light bodied, clean, with the tomatoes coming through as a slight sweet and bitter sensation at the end. A very interesting beer.

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