



Fruit Brewing

Table of use
for shelf-stable fruit solutions





Les vergers Boiron: sharing fruit at its best for 80 years



Urban Artifact beer made with Boiron's PGI Corsican Clementine and Prickly Pear frozen purées.

Les vergers Boiron hopes to spark your creativity with this exclusive technical guide to fruit brewing, developed with Bret Kollman Baker. Bret is a leader in fruit brewing as the Brewmaster & COO of Urban Artifact and Boiron's brewing ambassador. In this one-of-a-kind guide, Bret shares ounce per gallon dosage rates for low, medium, and high fruit intensity for fermentation and post-fermentation, brewing style recommendations by fruit, and brewing tips for all of Boiron's shelf-stable purées.

The creativity of artisans like you inspires Les vergers Boiron to continue to innovate and exceed market standards with our fruit solutions. Our cutting-edge approach takes shape in our expansion of flavors, packaging, and development of support tools such as this guide and Fruitology® - the official sensory language of fruit purée.

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inspiration & innovation:



Bret Kollman Baker Brewing Ambassador for Les vergers Boiron

Bret Kollmann Baker is the COO and Brewmaster at Urban Artifact, the largest sour only brewery in the United States specializing in Fruit Tart Ales. Brewing with over 1,000,000 lbs of fruit per year, Bret has been able to establish himself and Urban Artifact as a preeminent fruit beer producer, pushing the boundaries of what fruit beer is and can be. With degrees in chemical engineering and brewing science, and over a decade of professional experience, he has been able to pull from the rich fruit brewing heritage of days past and modernize it in ways that highlight the best of the fruits flavors and terroir. Bret has a passion for sharing his knowledge and spreading the word on fruit beers, presenting at the Craft Brewers Conference, National Homebrewers Conference, and the Ohio Craft Brewers conference, as well as working on a passion project around the history and culture of craft beer, Brew Skies.

A General Guide to Fruit Use in Beer

	Beer First Flavor (fermented)			Fruit First Flavor (fermented)			Post-fermentation Fruit Additions		
	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz / gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal
Orchard Fruits	5	10	16	21	40	59	12	26	39
Tropical	4	8	12	15	32	48	10	21	32
Red Fruits	3	5	8	10	21	32	8	16	23
Citrus	1	2	3	5	10	16	3	5	8

Boiron Shelf-Stable Purées

Fruit	Recommended Styles	Origin*	Target Brix*	Target pH	Beer First Flavor (fermented)			Fruit First Flavor (fermented)			Post-fermentation Fruit Additions			Notes
					Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	
Apricot - NEW!	Works well in any style.	France, Italy	12° +/- 2°	3.45	5	10	16	21	40	59	12	26	39	Apricot is a delightful fruit, bright, moderately tart, and wonderfully orange in color. This fruit works well on its own, but can clash with other fruits. Works best with other orchard fruit, tropicals, and citrus. Use caution when blending with berries.
Blackcurrant - NEW!	Classic British styles, BA stouts, traditional sours. Post fermentation if used with other fruits for balance	Poland	12° +/- 2°	2.95	2	4	6	8	16	24	5	10	16	Blackcurrant is an intensely flavored, and colored, fruit, not needing much for a large impact. A citric acid heavy fruit, this fruit can be used to accentuate acidity and give a candy like impression. A European favorite, this fruit is sure to make an impression in any beer you make. Use a touch of this with a strawberry beer to brighten the color and add a pop of acidity
Blueberry - NEW!	Anything post-fermentation. In lighter beer styles if used in fermentation.	Ukraine, Lithuania, Belarus Argentina, Canada	10° +/- 2°	3.15	5	10	16	21	40	59	12	26	39	Blueberries are defined by sweetness and acidity. Once you remove the sugar through fermentation, there isn't much flavor left to stand on. This fruit shines most when its used post-fermentation. If fermenting out dry, be sure to use more than you would otherwise think for ideal impact.
Mango	Great for post fermentation. If fermenting it works well in lighter lagers, IPAs, and sours.	India	15° +/- 2°	3.75	4	8	12	15	32	48	10	21	32	A tropical classic! The mango is a great aromatic, but light on flavor when fermented. If planning to use in fermentation either blend with another tropical fruit or use a heavy hand. Wonderfully thick, rich, velvety texture that makes for great post-fermentation additions.
Passion Fruit	Great for any style that needs an acidic punch.	Ecuador	13° +/- 2°	3.15	2	4	6	8	16	24	5	10	16	Bright, acidic, and wonderfully orange. This fruit is intense! High levels of citric acid mean this fruit can provide that punch you need in other flabbier fruits. Use less than you think with this one, as a little goes a long way. Great in almost any application. If using post fermentation, a blend is recommended
Pear - NEW!	Works best in lighter beer styles.	France, Italy	14° +/- 2°	3.85	5	10	16	21	40	59	12	26	39	Pears are light in flavor and aroma. These are the foundational fruit. There is no fruit that doesn't work with a pear. If using it as a foundational fruit, cut the recommended amount in half.
Pineapple - NEW!	Works well in any style or use. Could be overpowered in maltier beers.	Costa Rica	13° +/- 2°	3.85	4	8	12	15	32	48	10	21	32	The quintessential tropical fruit. The base for almost every punch and tropical fruit cocktail. Holds up on its own, plays well with others, and can be used in any situation
Raspberry	Works well in any style or use.	Serbia	10° +/- 2°	2.95	3	5	8	10	21	32	8	16	23	Punchy, aromatic, and acidic, the red raspberry is an all American favorite. This fruit tends to sit on top of other more tame fruits, yet is great for blending or on its own. Look to either match intensity if blending with something like lemon or passion fruit or use in a smaller quantity with quieter fruits like mango or strawberry.
Red Fruits - NEW!	Works well in any style. Great for post-fermentation additions	Blackberry: Serbia Strawberry: Poland Blueberry: Serbia Blackcurrant: Poland	12° +/- 2°	3.15	4	8	12	15	31	48	8	16	23	This mixed berry blend brings in the best and brightest of the berry world. Specially created to highlight the best aspects of each fruit, this mixed berry purée is an easy win for your next beer.
Strawberry	Ideal for post fermentation additions. Use in lighter styles if fermenting.	Italy	8° +/- 2°	3.45	4	8	12	15	31	48	8	16	23	Strawberry behaves more like a melon when fermented than a berry. Large amounts of fruit are required to retain the jam like qualities of this purée if used during fermentation. Ideal use rate is either almost double the standard berry in fermentation and the addition of vanilla will help highlight its jamminess. Post fermentation is where this fruit truly shines. Add a touch of black currant to make the color pop without adding a noticeable flavor impact.
Tropical Fruits - NEW!	Works well in any style or use. Could be overpowered in maltier beers.	Pineapple: Costa Rica Mango: India Passion Fruit: Peru Lime: Brazil	15° +/- 2°	3.25	4	8	12	15	32	48	10	21	32	A tropical cocktail blend all ready to rock! Pineapple as the foundation and base, mango for some aromatic complexity and color, passion fruit for the acidic balance and punchy flavor, with a hint of lime tying everything together. Works wonderfully post-fermentation, or on its own as your very own fermented fruit beer cocktail.
Yellow Peach	Works well in any style or use.	Italy	12° +/- 2°	3.85	5	10	16	21	40	59	12	26	39	The classic peach. Bright yellow, candy like flavor, and moderate intensity. Use this fruit on its own or as an accent in almost any beer style.

*Origin, brix and target pH of the latest production. Subject to change.

AMBIENT FRUIT PURÉES

Simply, the real taste of fruit with Les vergers Boiron quality, naturally!

Our range of shelf-stable fruit purées is designed for convenient preparation, with its light, very easy-to-use carton format



READY TO USE

Easy storage

Easy measurements

Easy handling

No added sugar

No preservatives

No added flavors

STORE
AT ROOM
temperature



Easily recyclable pack
FSC™ Certified

Made from cardboard from FSC certified forests, an environmental label that guarantees sustainable forest management.

Ambient fruit purées with no added sugar*

Our range of shelf-stable purées is designed for convenient preparations, with its light, very easy-to-use carton format.

The flavors in the ambient range have been produced to the same exacting standards that have guided Les vergers Boiron since 1942. Their quality taste and ease of use make these purées essential tools for artisans all over the world.

NO
ADDED
SUGAR*

APRICOT

Origins: France, Italy
Brix: 12° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

BLACKCURRANT

Origin: Poland
Brix: 12° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

BLUEBERRY

Origins: Ukraine, Lithuania,
Belarus, Argentina, Canada
Brix: 10° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

MANGO

Origin: India
Brix: 15° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

PASSION FRUIT

Origin: Ecuador
Brix: 13° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

PEAR

Origins: France, Italy
Brix: 14° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

PINEAPPLE

Origins: Costa Rica
Brix: 13° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

RASPBERRY

Origin: Serbia
Brix: 15° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

STRAWBERRY

Origins: Poland, Bulgaria
Brix: 18° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 12 months

RED BERRIES

Origins: Blackberry: Serbia
Strawberry: Poland
Blueberry: Serbia
Blackcurrant: Poland
Brix: 12° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

TROPICAL FRUITS

Origins: Pineapple: Costa Rica
Mango: India
Passion Fruit: Peru
Lime: Brazil
Brix: 15° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

YELLOW PEACH

Origin: Spain
Brix: 12° +/- 2°
Sales unit: 6 x 1 liter
Shelf life: 15 months

*contains naturally occurring sugar



HEAD OFFICE

Les vergers Boiron

BP 21016 - 26958 Valence Cedex
France

OTHER OFFICES

Les vergers Boiron Americas

Boiron America Inc.
One Gateway Center
11-43 Raymond Plaza West, Suite 2540
Newark, NJ 07102
United States

Les vergers Boiron Asia

Boiron Freres Sas.
Unit J,26/F, N°56-52 TsunYip St
Kwun Tong,
Hong Kong



my-vb.com

