



# NAPGA E-zine

A Publication of the North American Pawpaw Growers Association

Volume 2, Issue 2, April 2015

## 2015 OPGA Annual Meeting, May 16

The 2015 Annual Meeting will be held at Wilmington College May 16 but the exact location on campus has not yet been determined and you will be notified when a site has been selected.

Registration will begin at 9:15 am

By Mail: Complete the information section below and return with the registration fee to:

NAPGA / OPGA, Ron Powell, 6549 Amelia Dr., Cincinnati, OH 45241

\$12 — each for NAPGA / OPGA members in good standing

\$15 — each for non members

Or contact by Phone: Ron Powell @ 513-777-8367

or E-mail: [Botrytis@fuse.net](mailto:Botrytis@fuse.net)

Completed registrations by May 9th are appreciated.

Please make checks payable to: NAPGA or OPGA.

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

The NAPGA Facebook page is up and running. Greg and Susan Hoertt have set up a Facebook page for the NAPGA / OPGA. Check it out! They invite you to like the page at:

[Http://www.facebook.com/NorthAmericanPawpawGrowers](http://www.facebook.com/NorthAmericanPawpawGrowers) Please let Susan and Greg know that you appreciate their endeavors by sending them pictures or short articles about the NA pawpaw at [pawpawjunction@yahoo.com](mailto:pawpawjunction@yahoo.com).

Greg and Susan Hoertt have also written a follow-up to their previous publication on "Brewing with NA Pawpaw," which is included in this issue of the E-zine. The original publication is available if you are interested, just let Ron know at: [Botrytis@fuse.net](mailto:Botrytis@fuse.net).

contact us at: [WWW.NAPGA.com](http://WWW.NAPGA.com) or [www.Ohiopawpaw.com](http://www.Ohiopawpaw.com)

Contact the pawpaw discussion group at: <http://groups.yahoo.com/group/Ohiopawpaw>

April 2015

# Brewing Pawpaw Beer – Challenges and Rewards

by Greg and Sue Hoertt

**B**rewing with pawpaw fruit, in fact any type of fruit, may present a few challenges for even the experienced home brewer. However, experimenting with different techniques in your brewing processes can be well worth the effort. Here are a few lessons we have learned from our own home brewing practice in creating delicious, unique pawpaw beers.

Choose your pawpaw fruit.

If you do not have your own source of pawpaws, fresh fruit can be obtained from growers and from farmers markets during harvest season, which is generally late summer through early fall. Frozen pawpaw puree or pulp can be found year-round. It takes approximately one pound of pawpaw pulp per gallon of wort to



achieve an optimal flavor.

Pawpaws can be obtained as select fruit of known cultivars, with well-described aroma, flavor and textures, and as wild fruit with varying properties. We have found as much

success in brewing with select fruit as we have with wild fruit, and have learned to accept that while the flavors may be similar, no two batches will taste exactly the same, even when using select fruit. We have found that using frozen pulp reduces the likelihood of contamination of the brew by wild yeast. Wild yeast can produce off-

flavors in the beer and can lead to a sour product. While some craft beer connoisseurs enjoy sour beers, it's not a taste for everyone.

Select a style of beer that won't compete with the pawpaw flavor.

Beers with milder, less hoppy flavor tend to showcase the subtle flavors of the pawpaw fruit. Good choices include wheat beers, Belgian ales,



and pale ales. Less bitter porters and stouts can also produce a tasty pawpaw brew. Generally speaking, the lower the IBU (International Bitterness Unit, a measurement of the concentration of the bitter hops acids or

"hoppiness" of the beer) the greater the chance the pawpaw flavor will come through.

Retain maximum pawpaw flavor.

Pawpaw flavor compounds are very volatile. While freezing the pulp for up to a year or longer doesn't appear to negatively affect the flavor, prolonged heating and high temperatures will diminish it. We have experimented with adding pawpaw pulp at various stages in the brewing process with varying success.



When using fresh, never frozen fruit, there are advantages to adding it at the late stages of the

## Brewing Pawpaw Beer – Challenges and Rewards cont.

boil, where any wild yeast that may be on the fruit is killed, thus reducing the likelihood of contaminating the batch. The problem, however, with adding the fruit at this time is that the high temperature of the boil may diminish the flavor of the pawpaw. Consequently, we prefer to use frozen fruit and have adjusted our brewing procedure to add the fruit during the secondary fermentation stage. Using a cheesecloth bag or muslin brewers bag, we typically let the pawpaw fruit soak in the secondary fermentation for 5-7 days, then remove the bag, squeezing it gently to release the flavors from the fruit into the batch.

Use the proper equipment.

Using the right equipment can eliminate or reduce problems in the brewing process and optimize the imparting of pawpaw flavor in your beer. For example, instead of using a glass carboy or jug for secondary fermentation, use a food grade fermentation bucket with removal lid and an airlock. This will enable you to add your pawpaw pulp in a brewing bag, which later can



Greg

easily be removed prior to bottling. This technique reduces the amount of pawpaw pulp that remains in the beer, which could lead to continued fermentation in the bottle and over-carbonation of the product, and result

in foamy beers and the potential for bottle explosion.

An alternative to bottle conditioning is kegging. By kegging your pawpaw beer, you have the



ability to control the amount of carbonation of the beer, as well as being able to release the pressure by the keg's release valve if over-carbonation does occur. Many microbreweries that are brewing commercial pawpaw beers don't bottle pawpaw beer for this reason; they only keg it. Additionally, kegging will allow you to enjoy your pawpaw beer within a day or so, versus waiting two weeks to a month for completion of bottle conditioning. When it comes to pawpaw beer, fresh is best!

Use pectic enzyme.

There are three advantages to adding pectic enzyme in fruit beers. First, pectic enzyme aids in the fermentation of the pulp. It also helps in the prevention of colloidal chains, which causes cloudy beer. Third, and most important, due to

## Brewing Pawpaw Beer – Challenges and Rewards cont.

the subtle flavors of the pawpaw fruit, pectic enzyme greatly reduces the likelihood of off-flavors. We recommend using ½-ounce of pectic enzyme per 5-gallon batch of beer.

Reduce priming sugar.



Rudy guarding the pawpaw fruit

Normally, ¾-cup of priming (corn) sugar is used in a 5-gallon batch of beer. However, for pawpaw beers and other fruit beers, we strongly recommend reducing that amount to ½-cup. As you perfect your batches, you can adjust the

amount of priming sugar used to your preferred level of carbonation. The more sugar used, the more carbonated the final product.

Share your beer and your lessons learned!

We have found our local home brew community to offer an open exchange of information, recipes, and techniques. We hope by sharing some of our lessons learned, you will be motivated to experiment with your favorite brew recipes and brew your perfect pawpaw beer.

We welcome your feedback on your efforts and any questions you may have. Please contact us at [paw-pawjunction@yahoo.com](mailto:paw-pawjunction@yahoo.com).

## Calling all Pawpaw enthusiasts

by  
CC Hoy

The North American Pawpaw Growers Association (NAPGA) and their affiliate The Ohio Pawpaw Growers Association (OPGA) are partnering with The National Phenology Network (USA-NPN) and Nature's Notebook to provide an online database to encourage phenological monitoring of pawpaws in North America. The systematic collection of standardized ground observations by growers, researchers, students and volunteers will:

- Increase awareness and knowledge of the NA pawpaw
- Track changes in the distribution and life stages of NA pawpaws in response to climate and weather change.
- Provide a multi-year varietal study to improve yield, flavor, and storage characteristics of NA pawpaws
- Generate a long-term dataset that can be used for scientific discovery and decision making

It is easy to get started. Everything that you will need is located on NAPGA's landing page at Nature's Notebook: [https://www.usanpn.org/nn/pawpaw\\_growers](https://www.usanpn.org/nn/pawpaw_growers). So, what are you waiting for? Spring is here and the trees are budding. Help preserve and protect Ohio's official native fruit so that future generations can know and appreciate this unique fruit.

CC is available to help you get set up to document and enter your NA pawpaw data into the national data base. He can be reached at [napgapawpawproject@gmail.com](mailto:napgapawpawproject@gmail.com).

The North Carolina Pawpaw Fest will be Sat, August the 29th from 10-1. The address is 1450 Fairchild Rd. in Winston-Salem. For further info 336-703-2850, ask for Derek Morris

The "President's Fruit" will be short this issue. The NAPGA has a number of projects that we are pursuing and we want to thank CC Hoy who is continuing to work recruiting school teachers to participate with the phenology project. Greg and Susan Hoertt also deserve thanks for the work and time that they have provided for setting up the NAPAG Facebook page. We do want to thank everyone who became a new NAPGA member or renewed their membership. We can't continue to reach out to members or potential new members if we do not have your continued support. Your support permits us to continue or increase our level of support and develop new initiatives.