

Pineapple Tepache Recipe

Style: Fermented Fruit Beverage | ABV: 0.5-2% | Fermentation Time: 2-3 days | Difficulty: Beginner

Recipe Quick Stats

Stat	Value
Style	Fermented Fruit Beverage
ABV	0.5-2%
Primary Fermentation	2-3 days
Secondary Fermentation	12-24 hours (optional)
Batch Size	1 gallon (3.8 liters)
Fermentation Temp	75-85°F (24-29°C)
Total Time	3-5 days
Difficulty	Beginner

Ingredients

Core Ingredients (1 Gallon/3.8 Liters):

- 1 ripe pineapple, preferably organic
- 1 cup piloncillo (unrefined Mexican cane sugar) or raw brown sugar
- 2-3 cinnamon sticks
- 3-4 whole cloves
- 1 star anise pod (optional)
- 1 gallon filtered water (chlorine-free)

Optional Flavor Enhancements:

- 1-2 inches fresh ginger, sliced
- Peels from 1 orange or lime
- 1-2 tablespoons tamarind paste
- 1 dried guajillo or ancho chile pepper

Equipment Needed

- Large glass or ceramic vessel (1-2 gallon capacity)
- Breathable cover (cloth or coffee filter)
- Rubber band

- Wooden spoon
- Fine mesh strainer
- Flip-top bottles (for secondary fermentation)

Instructions

Day 1: Preparation

1. Select a ripe pineapple with yellow-golden color and sweet aroma
2. Rinse pineapple thoroughly with water (no soap)
3. Cut off the crown and base
4. Cut pineapple into large chunks, leaving skin attached
5. Clean fermentation vessel thoroughly with hot water
6. Place pineapple pieces (including rinds and core) in vessel
7. Add piloncillo or brown sugar
8. Add cinnamon sticks, cloves, and any additional spices
9. Fill with filtered water, leaving 2-3 inches headspace
10. Cover with breathable cloth secured by rubber band
11. Place in warm location (75-85°F/24-29°C), away from direct sunlight

Days 1-3: Primary Fermentation

1. Stir gently once or twice daily with wooden spoon
2. Look for bubbling and foam formation (signs of active fermentation)
3. Taste after 24 hours—you should notice slight sweetness reduction
4. Continue fermenting until desired flavor balance is achieved:
 - 2-3 days in warm weather
 - 3-4 days in cooler environments

Day 3 or 4: Filtering and Secondary Fermentation

1. Check for completion:
 - Liquid should be cloudy with visible bubbling
 - Flavor should be lightly sweet with noticeable tanginess
2. Strain the tepache:
 - Pour through fine mesh strainer into large bowl or pitcher
 - Compost the spent pineapple and spices
3. For still tepache:

- Transfer to bottles and refrigerate immediately

4. For carbonated tepache:

- Transfer to flip-top bottles, leaving 1-2 inches headspace
- Seal tightly and leave at room temperature for 12-24 hours
- "Burp" bottles by briefly opening every 12 hours
- Refrigerate to stop fermentation when desired carbonation is reached

Serving and Storage

- Serve cold, poured over ice
- Add a squeeze of fresh lime if desired
- Keep refrigerated for up to 1 week
- Flavor will continue to develop, becoming less sweet and more tart

Flavor Variations

Traditional Mexican Variations

- **Tepache de Tibicos:** Add 2 tablespoons water kefir grains
- **Tepache de Jamaica:** Add 1/4 cup dried hibiscus flowers
- **Tepache de Manzana:** Replace half the pineapple with apple chunks

Contemporary Adaptations

- **Berry Blend:** Add 1 cup berries during secondary fermentation
- **Tropical Fusion:** Include 1 cup mango or passion fruit chunks
- **Herb-Infused:** Add 2-3 sprigs of lemongrass, mint, or basil
- **Spicy Tepache:** Increase chile peppers for gentle heat

Troubleshooting

Not Fermenting

- Ensure water is chlorine-free
- Verify pineapple is ripe enough
- Maintain warmer environment (75-85°F/24-29°C)

Too Alcoholic

- Refrigerate earlier to halt fermentation
- Dilute with water if necessary

- Reduce sugar in future batches

Mold Growth

- Ensure all pineapple is submerged
- If mold appears, discard batch and start fresh
- Use cleaner equipment in future batches

Off Flavors

- Use clean equipment
- Refrigerate when desired flavor is achieved
- Adjust fermentation time in future batches

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