

## BELGIAN SAISON

**Boil Time:** 60 minutes

**ABV:** 5.4%

**OG:** 1.047

**FG:** 1.006

**IBU's:** 30

**SRM:** 5

**COLOR:** Pale Gold

**TEMP:** 79-90°F (26-32°C)

**READY:** 2-4 Weeks

**Brew Date:** \_\_\_\_/\_\_\_\_/\_\_\_\_

**Original Gravity:** 1.0\_\_\_\_

**Final Gravity:** 1.0\_\_\_\_

**Fermentation Temp:** \_\_\_\_\_

**Notes:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

This Belgian Saison is complex, spicy, fruity, and flavorful with a tart, dry finish. Pilsen Malt provides a clean base, with just a touch of caramel sweetness from crystal malt, complimented by the spicy and earthy flavors of Styrian Goldings, while Saison yeast imparts notes of pepper, clove, citrus, and tropical fruit.

Best served in a goblet at around 45°F (7°C), the balance of spicy, fruity, and malty flavors in this beer pairs well with smoked salmon, crab cakes, fondue, cucumber salad, and Gruyere or Roquefort.

## YOUR KIT SHOULD INCLUDE:

### Specialty Grains:

- 1/4 lb Weyermann® Caramunich®
- Weyermann® Carafoam®
- Mesh Steeping Bag



### Malt Extract:

6.6 lb Briess Pilsen Light LME

### Yeast:

- Mangrove Jack's M31 Belgian Tripel



### Hops:

60 minutes: 1.5 oz Styrian Golding Pellets  
5 minutes: 0.5 oz Styrian Golding Pellets



### Other:

- 5 oz Priming Sugar
- Instructions



## LET'S BREW SOME BEER!

### PREPARATION:

**Before you brew, make sure that you have the following:**

- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

**You may also need:**

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

## BREW DAY

### BREWING:

1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
2. In a large saucepan or pot, add 2 Cups (16 oz/1 Pint/500ml) of cold water per ¼ lb. of specialty grain. On your stovetop, bring the water to 175°F (80°C), or just steaming hot if you do not have a thermometer. Turn off the burner.
3. Pour your specialty grains into the strainer bag and tie it off. Place the bag in the water, making sure that the grain is completely saturated. Cover the pot and steep the specialty grain for 20 minutes, stirring occasionally.
4. Remove the strainer bag from the pot, then dunk the bag in your boiling kettle a few times to rinse it and allow it to drain. Do not squeeze. Discard the grain and bag when done.
5. Add the liquid from your saucepan or pot to the water in your brew kettle.
6. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
7. Slowly stir one 3.3 lb jar of Liquid Malt Extract into the kettle, making sure it's completely dissolved before turning the heat back on, otherwise it may scorch. Turn the heat back on, and bring your boiling kettle to a rolling boil.
8. Set a timer for 60 minutes, and add 1.5 oz of Styrian Golding hop pellets to your brew kettle.
9. When 15 minutes remain, pause the timer, turn off your burner, and allow a minute for the bottom to cool. Slowly stir the remaining 3.3 lb jar of Liquid Malt Extract into the kettle, making sure it is completely dissolved before turning the heat back on. Bring your kettle back to a rolling boil and restart the timer.
10. When 5 minutes remain, add the remaining 0.5 oz of Styrian Golding hops.

### COOLING:

11. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
12. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

### FERMENTATION:

13. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
14. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
15. Place your fermentation vessel in a dark place that will maintain a temperature of 79-90°F (26-32°C).
16. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 7 days.
17. After 7 days, transfer into your secondary fermenter. Wait 7 more days before checking your Final Gravity.

## BOTTLING DAY

18. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
19. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
20. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
21. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
22. Store the bottles in a dark place at room temperature for 14 days to allow them to carbonate.
23. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
24. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

