

BELGIAN SAISON

OG = 1.058
FG = 1.012
SRM = 8
IBU = 25
ABV = 5.9%

1. Steep grains in 3 qts of water at 160°F for 30 minutes. Rinse with 1.5 qts of water at 170°F. Add water to make 3 gallons, stir in the Dry Malt and bring to a boil.

GRAINS USED: **12 OZ 2 Row Malt**
10 OZ Carapils
10 OZ Crystal 20 Malt

EXTRACTS USED: **2 LB Light Dry Malt Extract**
4.75 LB Light Liquid Malt Extract (Late Addition)

Add the following ingredients according to the schedule below:

- **31 grams (1.09 ounces) Hallertau hops** at 60 minutes (beginning of boil).
- **31 grams (1.09 ounces) Crystal hops** at 15 minutes
- **1 tsp Cardamon** at 15 minutes.
- **1 tsp Bitter Orange Peel** at 15 minutes
- **1 tsp Coriander** at 15 minutes
- **1 tsp Irish Moss** at 15minutes
- **4.75LB Liquid Malt** at 15 minutes

Turn off heat and cool the wort. It is critical that you maintain sanitization as the wort cools. **When wort is at or below 80°F, carefully pour wort into a sanitized fermenter and top off with cool sterile water to bring total volume to 5 gallons. Aerate wort well before pitching.**

Use the following yeast:

LIQUID YEAST: White Labs 565

Follow the directions printed on the plastic vial. Sterilize the outside of the package before opening. Ferment between 79-84°F.

Attach your airlock and fill the airlock halfway with cooled boiled water. Put fermenter in a cool, dark place to begin fermenting. NOTE: A water bath may be used ensure the fermentation temperature stays in the proper range. Use 2 or 3 16oz frozen water bottles, changing them out approximately every 8 hours as necessary.

CAUTION: If finished volume is less than 5 gal, use 1 TBS less corn sugar per half gal

1. Bring two cups of water and 3/4 cup Corn Sugar to a boil and simmer for 10 minutes or microwave for 2 minutes. Add the sugar solution to your sanitized bottling bucket and rack (siphon) the beer onto the sugar solution. You are ready to bottle!

2. After beer is bottled or kegged, store at 40°F for 3-4 weeks.

CHECKLIST:

YEAST AT ROOM TEMPERATURE

CLEAN EQUIPMENT

ICE

SANITIZE

DATE/TIME START: _____ DATE TO 2ND _____ BOTTLE/KEG _____

Original Gravity _____ Specific Gravity _____ Final Gravity _____

Wort Temperature at Pitch: _____

Fermentation Area Temperature: _____

NOTES:

DATE SERVED/COMMENTS: