

SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

A pre-modern Belgian style that was made in farmhouse breweries during spring. Saisons are brewed hoppy and fairly strong in order to keep through the summer, but these beers are fantastic all year long. A terrifically complex beer arising from the interaction of simple ingredients. Hops give a bracing bitterness and floral overtones, with striking spicy, peppery and earthy tartness from unique yeast. Serve in a wide-mouthed glass at cellar temperature to appreciate this beer's full range of aromas and flavors.

OG 1.056 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs. Belgian Pale malt
- 0.75 lbs Briess Caramel 20

BOIL ADDITIONS & TIMES

- 2.5 oz Hersbrucker (60 min)
- 0.5 oz Hersbrucker (10 min)

YEAST

- If you chose dry yeast:
BREWFERM BLANCHE.
Optimum temperature: 64-73°F
- If you chose liquid yeast:
WYEAST #3522 BELGIAN ARDENNES YEAST.
Optimum temperature: 65-85°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

2.5 oz Hersbrucker (60 min)

0.5 oz Hersbrucker (10 min)

YEAST

If you chose dry yeast:

BREWFERM BLANCHE.

Optimum temperature: 64-73°F

If you chose liquid yeast:

WYEAST #3522 BELGIAN ARDENNES YEAST.

Optimum temperature: 65-85°F