



Time of the Saison

Mike Beck's Indy Brew Battle-winning Saison recipe! This is a light colored and delicious saison beer that is flavorful, and perfect for anytime! White Wheat malt is used to give the base character, and the combination of EKG, Spalt, Tettnang and Mandarina Bavaria lend their hop character to create a quaffable and refreshing beverage. It's the Time of the Saison!

BEER SPECS

Original Gravity:

1.050 – 1.052 @ 65% efficiency

1.054 – 1.056 @ 70% efficiency

1.057 – 1.059 @ 75% efficiency

Final Gravity:

1.007 – 1.010

IBU: 35 – 40

ABV%: 5.3% – 6.4%

Yield: 5 Gallons

YEAST SUGGESTIONS

Omega Yeast OYL-033 Jovaru

MASH & FERMENTATION

Suggested Mash Temperature:

60 minutes @ 151° – 153°F.

Fermentation Schedule:

We recommend a primary fermentation of 1 to 2 weeks at 70° - 95°F. You can do a secondary for an additional week or two before bottling or kegging, if desired.

NOT INCLUDED

Irish Moss (for clarity, optional)

Yeast

Bottle Caps

Priming Sugar

MALT BILL

8.5 lbs. Great Western Northwest Pale Malt

2 lbs. White Wheat Malt

0.5 lbs. Carapils Malt

HOPS & BOIL SCHEDULE

0.75 oz East Kent Golding Hops	Added at the beginning of the 60 minute boil
0.5 oz. Spalt Hops	Added with 30 minutes left in the boil
0.5 oz. Spalt Hops	Added with 15 minutes left in the boil
0.5 oz. Tettnang Hops	Added with 10 minutes left in the boil
0.5 oz. Tettnang Hops	Added with 5 minutes left in the boil
1 oz. Mandarina Bavaria Hops	Added at flameout, whirlpool for 30 minutes

BREWER'S NOTES

This is the third year in a row that Mike Beck has come out on top of the annual Indy Brew Battle competition! This year, his winning recipe is this saison, and we are honored to be making his winning recipe into a beer kit! Just what you would want from a saison, this uses a nice, clean base, supported with white wheat and carapils to create a light colored beer. With East Kent Golding hops for bittering and Spalt, Tettnang and Mandarina Bavaria for flavor and aroma, along with a solid Farmhouse yeast, this beer turns out beautifully every time. Cheers to Mike for sharing his award-winning recipe with the rest of us!