



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 Mandarinina 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 – 1.054

Final Gravity: 1.008 – 1.011

IBU: 35 – 40

ABV%: 5.1% – 6.0%

Yield: 5 Gallons

YEAST SUGGESTIONS

Omega Yeast OYL-033 Jovaru

HELPFUL INFORMATION

Wort = unfermented beer

Rack = transfer from vessel to vessel

Pitch = add yeast to the fermenter

OG = Original Gravity: Specific Gravity

Before Fermentation

FG = Final Gravity: Specific Gravity After

Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = Intl. Bittering Units

Alcohol by Volume Equation:

$(OG - FG) * 131.25$

NOT INCLUDED

Irish Moss (for clarity, optional)

Yeast

Bottle Caps

Priming Sugar

INCLUDED Muslin Bags:

1 grain, 0 hop

FERMENTABLES AND SPECIALTY GRAINS

6 lbs. Light Dry Malt Extract

2 lbs. White Wheat Malt, crushed

0.5 lbs. Carapils Malt, crushed

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. Mandarinina 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 Mandarinina 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!

BREWING INSTRUCTIONS

PRIOR TO BREWING

1. Clean & Sanitize all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment 7-14 days, then proceed to STEP 2 or 3
2. Secondary Fermentation (Optional): Transfer beer to a 5 gallon carboy, leaving behind the sediment, and allow to sit for an additional 1-2 weeks, then proceed to STEP 3
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete (Reference Final Gravity under "Beer Specs" section on Pg.1)

BREWING DAY

1. Fill kettle with water and heat to 160F
 - a. Partial Boil Method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume
 - b. Full Boil Method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil
2. Turn off burner (or remove kettle from heating element if using electric). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Don't squeeze the bag.
3. While stirring, add malt extracts until fully dissolved.
4. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
5. Follow **Boil Schedule** on the first page for adding your hops and other ingredients during the boil.
6. At the end of boil, chill wort as quickly as possible to **70-95F** with a wort chiller or ice bath.
7. Siphon cooled wort into fermenter leaving as much sediment behind in the kettle as possible:
 - a. Partial Boil: Add sterile water (packaged drinking water is preferred) to the fermenter to reach 5.25 gallons
 - b. Full Boil: Siphon entire volume of wort into fermenter
8. **Aerate wort** by stirring, shaking, or oxygenating
9. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
10. Move fermenter to a dark place with a steady temperature of **70-95F**.

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment, and bottling bucket
3. Dissolve **3/4 cup (5oz) priming sugar** in 2 cups boiling water. Boil for 5 minutes then chill to 70-80F and add to your bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean and Sanitize!
2. Avoid using softened water or reverse osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water touches all the grain.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking/transferring, be sure not to introduce oxygen into your beer by splashing or shaking (except during the initial aeration/oxygenation process prior to fermentation).
9. Maintain a constant temperature during fermentation.