

INGREDIENTS

GRAINS

1.6 lb (0.72 kg)
Chateau Pilsen 2-Row
6.5 oz (0.18 kg) Rye Malt
3.0 oz (85.0 g)
Corn Sugar (Dextrose)

HOPS

0.3 oz (8.5g) Saaz Hops

YEAST

Wyeast 3711 -
French Saison

METHOD

Heat 0.5 gallon (2.0 L) of cold water to 160°F. Add grains (except corn sugar) directly to hot water and stir thoroughly to wet the grains completely. The temperature of the mash will drop to approximately 152-155°F (67-68°C). Maintain your mash temperature within this range, stirring about every 15 minutes, for 90 minutes. Separately, bring 1.0 gallon (4.0 L) of water to 170°F (77°C).

Next, raise mash temperature to 170°F (77°C) and continue stirring. Fold edges of muslin bag over a colander or strainer and pour your mash over the colander, allowing liquid to strain through into a pot below. Pour the gallon of 170°F (77°C) water evenly over the grains to “rinse” them. Pour this liquid through the grains 2-3 times. Remove grains and discard. Bring water to a rolling boil, being careful to avoid

boilover. Add Saaz Hops and Corn Sugar as wort begins to boil. Continue to boil for 60 minutes.

Cool wort in brewing kettle to approximately 80°F (27°C) (using an ice bath or cold water), and transfer to 1.0 gallon fermenter. Carefully open yeast packet and sprinkle into fermenter. Saison yeasts typically ferment at higher temperatures than most other ales - a fermentation temperature of 70-80°F (21-27°C) is ideal.

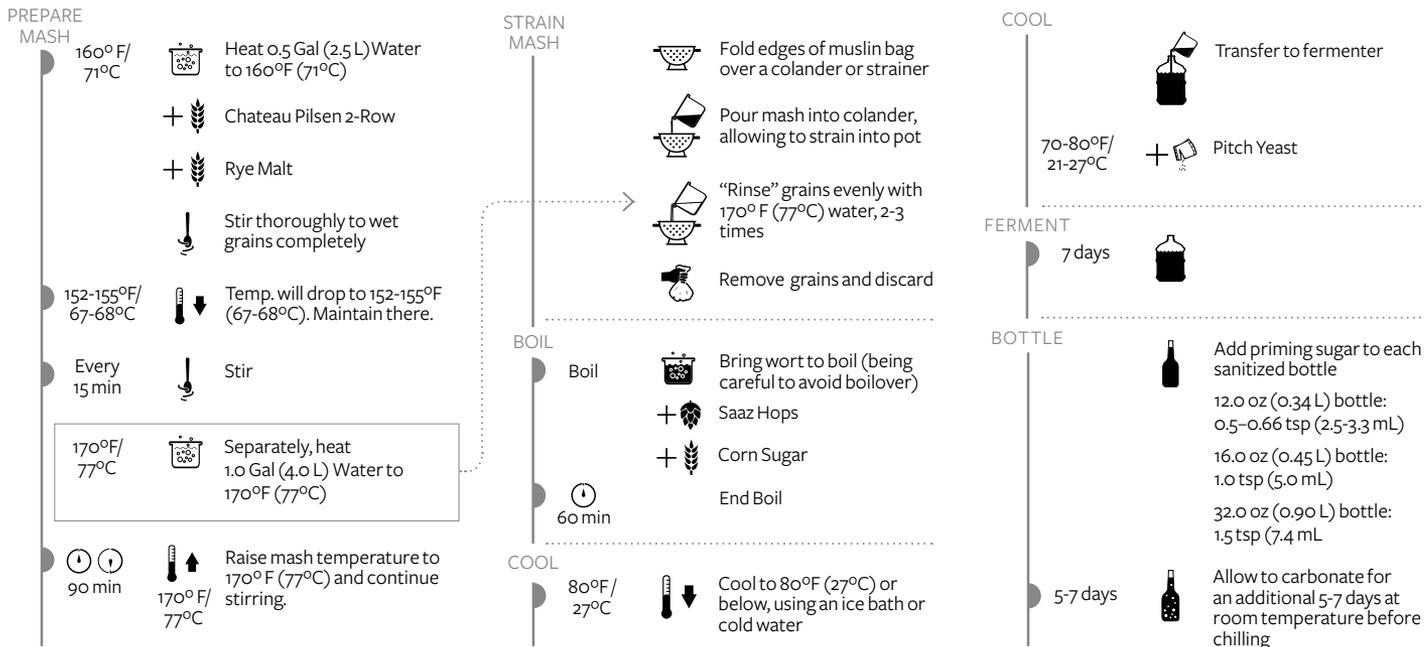
Let ferment for approximately 7 days, even if bubbling in the airlock subsides sooner. Check your final gravity to ensure fermentation has finished completely. Add priming sugar to each sanitized bottle in the appropriate quantity before bottling. Let carbonate for an additional 5-7 days. Chill before enjoying.

RECIPE TYPE	DIFFICULTY	BOIL TIME	ABV	OG	FG	IBU
All Grain		60 min	6.0%	1.057	1.011	19



'TIS THE SAISON

SUMMARY



'TIS THE SAISON (Continued)