Single Hop Wallaby Saison

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Now that we've reached the zenith of summer it would only be right to brew one of the more refreshing and distinctive of beer styles. The Wallaby is a continuously hopped (albeit 2 ozs.) Saison featuring citruisy and floral Australian Galaxy hops. Yeast selection and fermentation temp. will affect the flavor this recipe considerably. Both the Wyeast 3711 and White Labs 566 are recommended in the 70-85F range.

Here are the relevant stats for this delicious brew...

Approximate Calculations: O.G.: 1.051   F.G.: 1.010   ABV: 5.4%   IBU: 38   SRM: 3

Please Note: This recipe and these instructions assume a 5 gallon batch size with 70% efficiency for a standard homebrewing setup. You may want to tweak the numbers to fit your brewhouse.

The gravity, IBU, and SRM stats are approximations, so don't worry if you are a few points high or low.

Kit Ingredients

- 3.75 lb Belgian Pilsner malt
- 3.5 lb White Wheat malt
  - ○ 8 oz. Goldpils Vienna

- 1 lb corn sugar
- 2 oz Australian Galaxy

  (60,30,10,5, 0 MIN. boil additions)

- 1 cup corn sugar (for bottling)
- Belle Saison, Wyeast 3711, WLP566, OYL-500, or GY018 yeast

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 3.75 gallons of water and heat it to 158F. Pour crushed **grain** into your mash tun and add the water. Check the temperature, make sure it is 150F. If it is too low, add hot water to bring up the temperature. Mash the grains for 60 minutes.
2. While your grains are mashing, heat 4.5 gallons of water to 170F in a separate pot. After the mash, vorlauf (drain 1-2 liters, or until wort is running clear and return this liquid to the mash tun) and drain the liquid from the grain. Then, sparge (rinse) the grains with the 4.5 gallons of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You

will be boiling the mixture, called wort, for a total of 60 minutes. However, keep reading, because you'll be adding hops during that time.

3. Turn the heat back on and bring the wort to a boil. Upon initial boil the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 60 minute boil timer now. Add **1/2 oz of Galaxy** hop pellets and boil the wort for 30 minutes. (If you want a beer with milder bitterness, only add 1/4 oz of Galaxy hop pellets here.)

4. Time for another hop addition. Add **1/4 oz Galaxy** hop pellets and continue to boil for 20 more minutes and add **¼ oz. Galaxy**. At 5min. add **½ oz Galaxy**. Add the last **1/2 oz Galaxy** hop pellets (60 minutes total), add **1 lb. corn sugar**, and turn off the heat. (Optional: Instead, add the **1 lb. corn sugar** to the primary fermentor 4 - 5 days into fermentation. To do so, dissolve the corn sugar in about a pint of boiling water, chill the sugar solution to room temp, and pour into fermentor.)

5. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.

6. Cool your hot wort down to around 70-80F by placing your pot carefully into a sink of ice water or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.

7. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer yeast. Instructions are on the yeast package.

8. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 70°-95°F for around 14 days. Note that it can take up to 24 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 24 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).

9. After 14 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
   a. **Bottling, Single-Stage Fermentor**: Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
   b. **Bottling, 2-Stage Fermentor**: Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring ¾ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
   c. **Kegging**: Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO2, wait, and enjoy!

10. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.