

**NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!**

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## Your beer this time is: **Saison of Satan** 6.7%

A delicious well hopped Belgian Saison made with Bohemian Pilsner malt and East Kent Golding hops. The special saison yeast imparts a funky, peppery character whilst the hops impart a wonderful fruitiness. Delicious.

### 1 Preparation

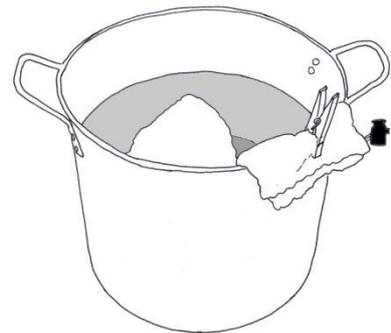
- Divide the hop pellets into four equal parts.

### 2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of 68.5°C, and should fall to a **mash** temperature of 65°C after a couple of minutes.

### 3 Boil Schedule

- After you have achieved a good boil add the first quarter of hop pellets in to the bottom of the brew-bag.  
*NB there is no need to crumble hop pellets.*
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hop pellets) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture).
- Set your timer for 70 mins.  
*NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation.*
- After this 70 mins has elapsed carefully open the top of the brew-bag and pour the second quarter of hop pellets and half a teaspoon of the Irish Moss into it such that they come into contact with the boiling wort.
- Set your timer for 10 mins
- After this 10 mins has elapsed add the third quarter of hop pellets to the brew-bag, boil for a further minute or so
- Then turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob), Leave the brewing vessel uncovered for 20 mins to cool.
- After this period add the fourth quarter of hop pellets to the brew-bag and then place the lid on the brewing vessel
- Set your timer for 20 mins
- After this period clean and rinse the rubber gloves and wear them to remove the brew-bag from the wort, gently squeezing it so that the liquid it contains falls back into the brewing-vessel – discard the used hops
- Cover the brewing-vessel with its lid



- Clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard)
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

#### 4 Extra Steps

After cooling –

- To ensure the Saison yeast performs at its best add just over half the packet of yeast to 60ml of warm (30°C) water in a sanitised rinsed glass, leave covered for about 15 minutes. Reserve the remainder of the yeast in the fridge.

#### 5 Adding the yeast

- Stir the yeast solution then pitch the entire contents of the glass into the wort.

#### 6 Fermentation

- Ferment in a warm room or airing cupboard, with as steady temperature as close as possible to 25°C. The aim here is to bring about a fermentation temperature of between 25°C and 30°C. If the room in which you are fermenting does not reach 25°C, or if the temperature fluctuates a lot, wrap your insulating blankets around and over the fermenting bucket. The fermentation itself creates warmth so with the aid of the blankets this should bring about the right conditions.
  - On subsequent brews play around with the temperature and/or level of insulation – it will contribute different flavours to the beer.

#### 7 Enjoy Your Beer

- My preference is to serve *Saison of Satan* at around 3-5°C.