



# All The Rage Session Saison (All Grain)

A nightmare-inspired lesson in insanity: On a blisteringly hot afternoon, you sit at an outdoor cafe and this utterly alluring pale-orange session saison appears in a glass on the table before you. You lick your lips. At 4.3% alcohol, you know you can drink this beer all day long. The sun beats relentlessly upon your head and thirst swells in the back of your throat like sand dunes rising in the parched desert. You reach for that condensation-riddled glass but something is wrong. You can't move. What little breeze blows beneath that scalding sun draws to your nose the lovely bouquet of citrus-kissed fruitiness and tickling peppery spiciness. The more you struggle, the heavier your invisible restraints become as your tongue can practically feel the animated effervescence of the dancing bubbles and the soul-quenching crispness of the light malt so heart-breakingly accented by a lemon-fruitiness. Like being engulfed in quicksand, you know the more you struggle the faster you'll sink, but with this siren of a brew charming you with relentless temptation, you swallow the inevitability of your descent into the insanity of a raging lunatic!

## Just the Facts, Ma'am:

BJCP Style: 16C. Saison  
Original Specific Gravity: 1.035 - 1.039  
Final Specific Gravity: 1.002 - 1.006  
Alcohol by Volume: 4.3%  
Color: 7 (Insanity inspiring pale orange!)  
International Bittering Units: 19  
Starter: Nope  
Secondary: Perhaps  
Time to Awesome Drinkability: 5 Weeks!

## Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

3.8 lbs Pilsner Malt (Crushed)  
1.4 lbs Munich Malt (Crushed)  
4 oz Caravienne Malt (Crushed)  
2 oz Aromatic Malt (Crushed)  
½ lb Light Candi Sugar (Add to brew kettle)

### Hops & Hop Addition Schedule:

¾ oz Styrian Golding Hops (Bittering, 60 Minutes)  
¾ oz Saaz Hops (Bittering, 20 Minutes)  
¼ oz Styrian Golding Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
¼ oz Saaz Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)

### Yeast:

Liquid Yeast: Wyeast 3724 Belgian Saison Yeast or  
Wyeast 3711 French Saison Yeast  
Or  
Dry Yeast: Lallemand Belle Saison Ale Yeast or  
Mangrove Jack's M29 French Saison Dried Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

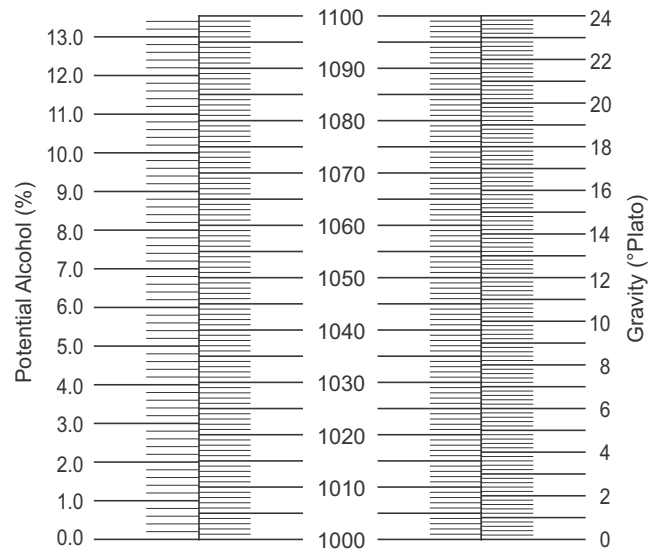
### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

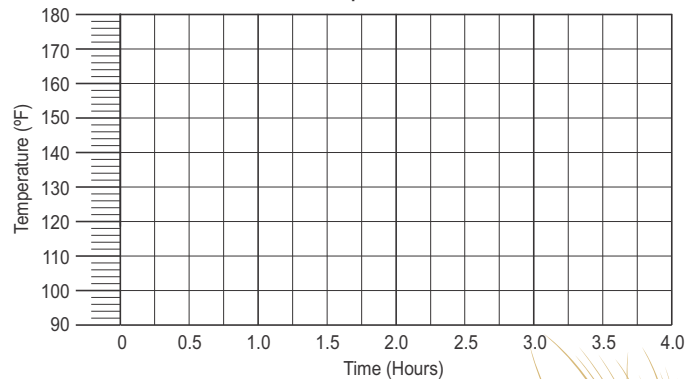
## Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

## OG



## Mash Temperature and Time



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