



# All the Rage Session Saison



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: 17  
Starter: Nope  
Secondary: Perhaps  
Time to Awesome Drinkability: 5 Weeks!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

## Ingredients:

### Fermentables:

2.3 lbs Pilsen Malt Extract Syrup  
1.9 lbs Munich Malt Extract Syrup  
½ lb Light Candy Sugar

### Grains & Wort Additives:

4 oz Caraviennne Malt (Crushed)  
2 oz Aromatic Malt (Crushed)

### Hops:

¾ oz Styrian Golding Hops (Bittering, 60 Minutes)  
¾ oz Saaz Hops (Bittering, 60 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  
Wyeast 3711 French Saison Yeast

Or

Dry Yeast: Lallemand Belle Saison Ale Yeast  
Mangrove Jack M29 French Saison Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar  
1 Muslin Bag

## Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Blow-Off Tube
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Glass Jar with Lid (for spice potion)

If you choose to rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper
- Siphon Setup

## The Magical Procedure:

### 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.

### Hop Tip:

Before beginning the recipe, divide out the required hop quantities for each scheduled addition. To measure ¼ oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe. It's that simple. You can place your dry hop additions back in the hop bags and freeze them until dry-hopping.

### Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in the large muslin bag and add to 2½ gallons of water. Measure the water volume carefully to ensure you extract the proper amount of



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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



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hop bitterness during the boil.

- Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
- Remove and discard the grains, and bring this mixture to a boil. Remove the pot from the heat and add the malt extracts and candy sugar. To prevent scorching, stir until all of the ingredients are dissolved. Then bring this mixture to a boil. Watch for boilovers!
- When boiling begins, add ¾ oz each of Styrian Golding and Saaz hops. Boil these hops for the entire 60 minutes.
- At the end of the 60 minute boil, remove kettle from the heat. Add ¼ oz each of Styrian Golding and Saaz hops. Place cover over kettle and steep for 10 minutes.

Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils. No, you wouldn't want that. It's enough to make even the toughest among us break down in tears!

## Chill out, Man! (Chill the Wort)

- At the end of the 60 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
- Add your chilled wort to the 2 gallons of water already in your fermenter.
- Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
- If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

## Pitch the Yeast! (Into the Wort, But Not Out the Window!)

- When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
- After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
- Close the fermenter, attach the blow-off tube, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

## Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

- Once fermentation begins, move the fermenter to a room with the proper temperature. If you're using Wyeast 3724 Belgian Saison yeast, the ideal temperature to ferment this beer is between 70° - 95°F. If you're using Wyeast 3711 French Saison yeast, the ideal temperature to ferment this beer is between 65° - 77°F. For the Belle Saison dried yeast, the ideal temperature range is 70° - 90°F. Do not let the temperature drop below the minimum specified temperature. If you do, fermentation may stop too soon. That's a bummer, man.
- Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

## Secondary Fermentation:

After about one week, fermentation will begin to slow. If you choose to use a secondary, this is a good time to siphon the beer into the 5 gallon glass carboy. Allow the beer to rest in the secondary for 2 - 3 weeks before bottling. If you are only using a primary fermenter, make sure all fermentation is complete before bottling. See note below.

Note: Saison yeasts are highly attenuative, meaning they have a voracious appetite. They can ferment quickly in the beginning but then work more slowly at the end as they attempt to eat up as many of the fermentables as they can. Sometimes this annoyingly slow fermentation may take three weeks or longer. Fermenting at warmest part of the temperature range will encourage the yeast to finish faster.

## Time to Bottle!

There a several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (Wyeast 3724: 70° - 95°F, Wyeast 3711: 65° - 77°F, Belle Saison: 70° - 90°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

- Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. For more information about baking your bottles, please see the 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
- Dissolve 5 ounces (weight) or ¾ cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
- Pour the sugar solution into the bottling bucket. If you are using the optional spice potion, add it at this time by carefully pouring in the liquid portion (in other words, leave the chunky stuff behind). Now siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
- Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

## Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

- Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
- Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
- Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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