



Hell-in-a-Handbasket New England Saison (All Grain)



The threat was imminent and you were warned to never cross the streams, but you ignored the dangers and you did it anyway, and now the sky has erupted with lightning and the earth is trembling with quakes, and a New England haze has fallen like a fog upon this golden saison in this depraved cross between blasphemy and gastronomy. Who could've foreseen this brawl between the old and new world, but you have unleashed a Pandora's box of juice-bomb, hop haze and the peppery spice and all-day-drinkability of this thirst-quenching beast which is certain to fulfill your wicked delight. So take another sip and throw caution to the wind, for you have begun the battle of evermore, and you can trade that devil-may-care attitude for a frosty pint full of great taste!

Just the Facts, Ma'am:

Style: New England Saison (Yeah, that's a style. Deal with it.)
Recipe Size: 5 Gallons
Efficiency: 75%
Original Specific Gravity: 1.059 - 1.063
Final Specific Gravity: 1.008 - 1.012
Alcohol by Volume: 6.7%
Color: 6 SRM (Devilishly Golden!)
International Bittering Units: 27
Yeast Starter: Optional
Secondary: Helpful for Dry-Hopping
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. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

6.7 lbs Belgian Pilsner Malt
1.6 lbs Vienna Malt
6 oz Cara Blonde Malt (Crushed)
12 oz Flaked Oats
1 lb Light Candi Sugar (Add to beginning of boil)

Hops: (Please See [Note 2](#) for Scheduled Hop Additions)

2 oz Azacca Hops
1 oz Centennial Hops
2 oz Citra Hops
2 oz Mosaic Hops
1 oz Simcoe Hops

Yeast:

Liquid Yeast: Wyeast 3724 Belgian Saison Yeast
Wyeast 3711 French Saison Yeast

Or

Dry Yeast: Mangrove Jack's M29 French Saison Ale Yeast
Fermentis SafAle BE-134 Belgian Saison Ale Yeast
Lallemand Belle Saison Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

Note 2: The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

Note 3: Because of the downright insane quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

Note 4: At the end of the 60 minute boil, add the hops to your brew kettle shown in the [Whirlpool Hops](#) table above. Let stand for 30 minutes.

Note 5: After approximately 7 days of primary fermentation, add the [Dry Hop #1](#) addition to the primary fermenter. Allow the hops to rest for 7 days.

Note 6: After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add [Dry Hop #2](#). Allow the hops to rest for 7 more days before bottling or kegging.

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

| <u>Boil Hops</u> | | <u>Whirlpool Hops</u> | | <u>Dry Hop #1</u> | | <u>Dry Hop #2</u> | |
|------------------|------|-----------------------|------|-------------------|-------|-------------------|------|
| Simcoe | ½ oz | Azacca | ¼ oz | Azacca | 1¼ oz | Azacca | ½ oz |
| | | Centennial | ¼ oz | Centennial | ½ oz | Centennial | ¼ oz |
| | | Citra | ½ oz | Citra | ¾ oz | Citra | ¾ oz |
| | | Mosaic | ½ oz | Mosaic | ¾ oz | Mosaic | ¾ oz |
| | | | | Simcoe | ¼ oz | Simcoe | ¼ oz |

Brew Statistics:

Original Specific Gravity: _____

My Efficiency: _____

Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (/ /) (This Stinks!)

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