

Saison D'Etre (All Grain)

Dust off your old French lessons and dust off your tarnished soul, because it's time for learning, and scribed on today's blackboard is Artisanal Deliciousness, and let's begin with Saison D'Etre—your Saison for Being. And if you doubt this wisdom, then let experience elucidate, for with your first sip your tongue will believe, and to your mind it translates the knowledge of the embracing, fruity nose accented with citrus and pepper, followed by soft malt flavors so fittingly elevated by the lively effervescence. And if after this taste caress you still don't believe, then behold the closer, for this crisp, dry and utterly delightful finish transcends mere refreshment and achieves conclusive rejuvenation. Class dismissed!

Just the Facts, Ma'am:

BJCP Style: 16C. Saison
 Original Specific Gravity: 1.064 - 1.068
 Final Specific Gravity: 1.011 - 1.015
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 7.0%
 Color: 6 SRM (Light Amber—The Only Reason You'll Ever Need!)
 International Bittering Units: 25
 Time to Awesome Drinkability: 8 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:

9.8 lbs Pilsner Malt
 1 lb Light Candi Sugar
 4 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)
 ½ oz Saaz Hops (Flavor & Aroma, 20 Minutes)
 ½ oz Saaz Hops (Flavor & Aroma, 1 Minutes)

Yeast:

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

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

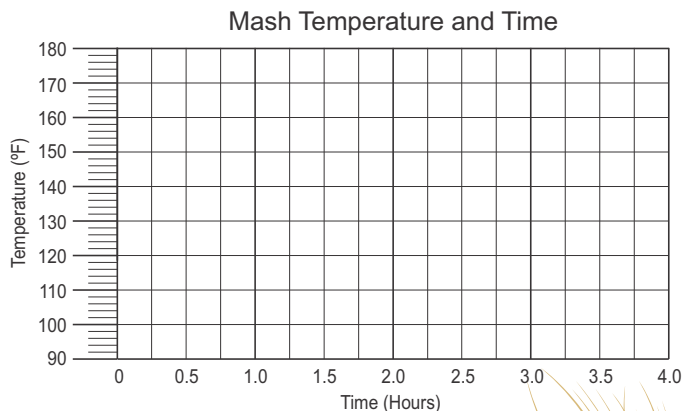
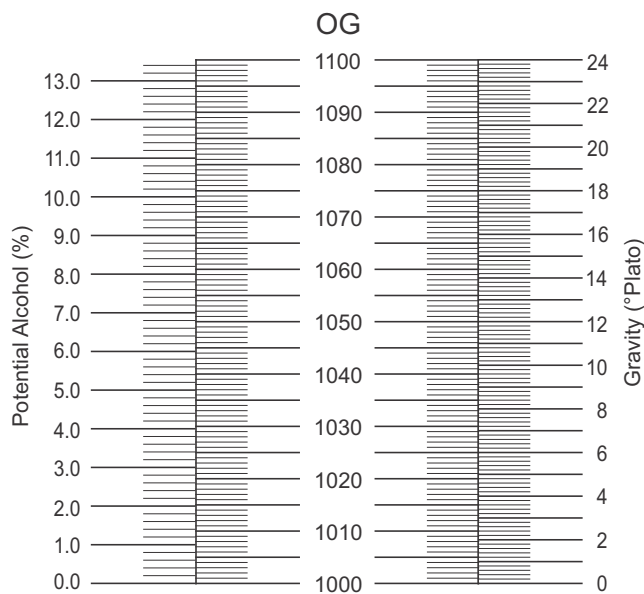
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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

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!) (/ /)



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