



Who Dat Party Cat Citra Saison (All Grain)

You're a hep cat and a sly dog. You're hip to the grove and down with the clown, and you're big on chillax and long on whatevs—and when you wanna cold one, you want the cool jazz of a crisp saison, with its big fruity nose and long dry finish—but that ain't enough for your dee-lish. No man, what you need is da bomb—and boom goes the dynamite—this brew is an in-your-face explosion of Citra hops, so that when the dust settles, you're left with a frosty brew of nothing but cool. And in the eve when you beat feet to that brew haha, all them suckas will see you and say, "Like whoa! Who dat party cat?"

Just the Facts, Ma'am:

BJCP Style: 16C. Saison
Recipe Size: 5 Gallons
Original Specific Gravity: 1.053 - 1.057
Final Specific Gravity: 1.004 - 1.008
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Helpful With Dry-Hopping
Liquid Yeast Starter Recommendation: Optional
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.4%
Color: 6 SRM (Cool Kitty Golden!)
International Bittering Units: 33
Time to Awesome Drinkability: 6 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:

6.4 lbs Pilsner Malt
0.9 lbs Light Wheat Malt
12 oz Flaked Oats
4 oz Goldswaen Light Caramel Malt
1 lb Light Candi Sugar (Add to Kettle in last 5 minutes of the boil)

Hops & Hop Addition Schedule:

½ oz Apollo Hops (Bittering, 60 Minutes)
½ oz Apollo Hops (Flavor, 10 Minutes)
2 oz Citra Hops (Flavor & Aroma, Whirlpool, 15 Minutes)
3 oz Citra Hops (Flavor & Aroma, Dry Hop)

Yeast:

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

Or

Dry Yeast: Mangrove Jack's M29 French Saison Yeast OR
Labrew Belle Saison Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

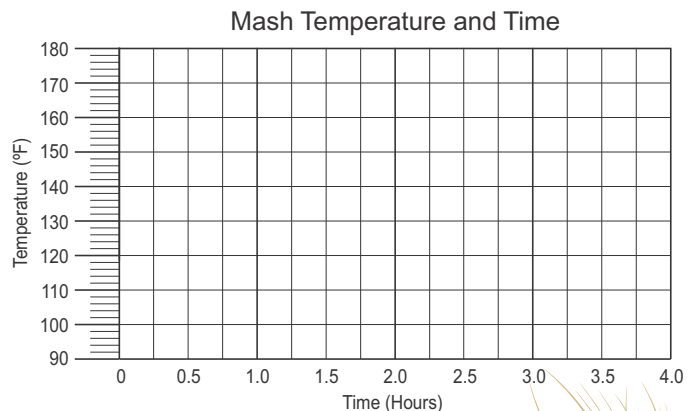
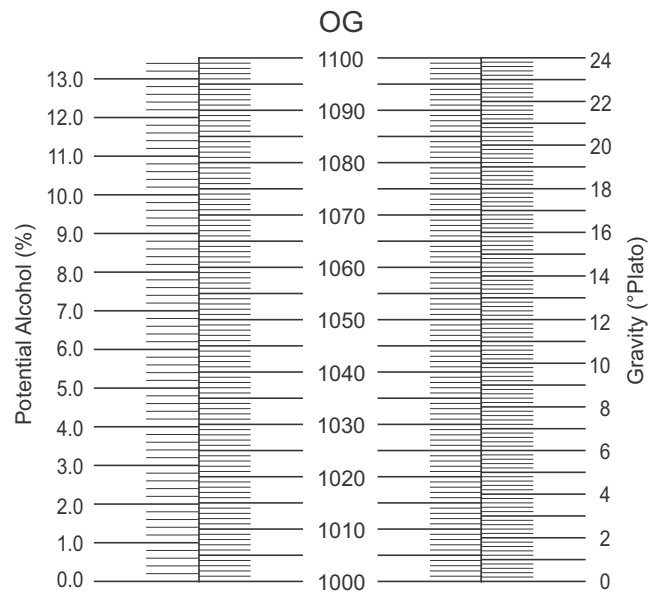
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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