

Full-Time Saison

Extract Version - Saison – 5.5 Gal - OG 1.048 – FG 1.011 – ABV 4.9% - IBU 26 – SRM 3

July 16, 2019 – A day that will live in infamy. For this day was Devon's first full-time shift here at KJ. She transitioned from working an easy breezy 4-day work week up to the full-time grind. Nothing will ever be the same here! Things are more organized, the smell of bleach wafts out daily from the production area, and the floors are shinier than ever. However, before she got to work fixing up the shop – she did the most important thing an employee can do here (aside from mopping) - She made a beer. This recipe and beer was 100% designed and brewed by Devon.

Full-Time Saison is a golden coloured, easy going Saison. It has some of the breadiness of a wheat beer, along with the crispness of a Saison. There are big notes of lemon, lime, and honey. It has lots of personality (like the creator of the beer) yet is very easy drinking. Be sure to enjoy a pint while you rake the leaves and clean the eavestroughs this fall.

Ingredients

Extracts	Amount	
Pilsen LME	3.3 (1 container)	
Pilsen DME	1lb	
Bavarian Wheat DME	2lbs (generally two 1lb bags)	
Steeping Grains	Amount (lbs)	
Carahell	0.25	
Acidulated Malt	0.25	
Hops	Amount (oz)	Boil Schedule (minutes)
Magnum (13%)	0.5	60
Motueka (7%)	1	5
Motueka (7%)	1	0 (Flameout)
Yeast		
BE-134 Saison Yeast	11.5g sachet	
Extras		
Irish Moss	1 tsp for last 15 minutes of boil	
Dry Malt Extract	150g at bottling for priming	Or Dextrose

Important Tips on Extract Brewing

- Be extra cautious when it comes to cleaning! Once you have stopped boiling your wort everything that gets in contact with the beer MUST be sanitary.
- DO NOT add the LME or DME to your pot when the heat is on, this can easily scorch the sugars and lead to a bad taste
- To get a lighter colour, add most of extracts in the final five minutes of the boil. The longer they cook the more colour they take on. We recommend adding half the extracts at the start of the boil, and the other half in the final 10 minutes.
- Always let your beer ferment for 10 days! Do not disturb it, do not open the lid. It is absolutely natural for the airlock to stop bubbling after a few days, it is still fermenting though.
- Oxidization: Airspace is always something to consider. When undergoing primary fermentation airspace is needed so that the beer can bubble up and ferment vigoursley without leaking out of the container. The fermentation creates a layer of CO2 that remains in the pail due to the airlock. Once primary fermentation is over, and the lid has been opened, the layer of CO2 dissipates, and oxygen replaces it. At this point airspace can ruin your beer. When racking into carboys make sure they are filled to the top, or you blast CO2 inside to prevent oxidization. Ask us for details on this!
- Before bottling, make sure you use a priming calculator (many can be found online) to verify the amount of sugar that needs to be added.

Instructions

This beer will be made from extract. Extract brewing is much easier than all grain, at the cost of being more expensive. Beers made from extract are still delicious, and more than likely people will never notice! We sell high end extracts from Briess, they also happen to be their own malting company, so they know what they are doing when it comes to malting!

Steeping -> Getting flavour and colour from the flavouring malt

- 1) Bring 3.5 gallons of water in your brew pot to 155°F.
- 2) Add the .25lb of Carahell and .25lbs of Acidulated malt to the brewpot.
 - a. It can be tossed in directly, or to make life easier on yourself, put it in a muslin/nylon bag and then submerge the bag like a teabag.
- 3) Maintain the temperature at 155°F for 15 minutes. You should see colour leeching out the bag during this time.
- 4) After 15 minutes, remove the bag, or if you did not use a bag, run the pot through a strainer to get the grain out.

Boiling -> Extract and Hop addition time

- 1) Bring the 3.5 gallons of your freshly steeped water to a rolling boil. Time to add the extract.
- 2) Turn the heat off and slowly pour the both the Pilsen DME and the Bavarian Wheat DME into the boiling water. This stuff is VERY sticky, stir constantly. *The container of Pilsen LME will be added near the end, keep it close but don't add it yet!*
- 3) Turn the heat back on and bring to a boil. Let it boil for 5 minutes, then it is hop addition time!
- 4) Add the 0.5oz of Magnum and start a timer for 60 minutes. All the while keeping the wort at a rolling boil.
- 5) With 15 minutes left in the timer add the Irish Moss, and if you're using a wort chiller add that too.
- 6) With 10 minutes left, add the 3.3LB container of Pilsen to the boil (be sure to turn the heat off while you do this). Once it is added and mixed, turned the heat back on. Don't pause your timer.
 - a. Make sure to use a spatula to get all of the syrup out of the container, this is your fermentable sugar, so you want to get every last drop!
- 7) With 5 minutes left in the timer add 1oz of Motueka.
- 8) When your timer goes off, turn off the heat, and add 1oz of Motueka and then proceed to the cooling stage.
- 9) Now it's time to cool the beer down to 75°F (20-25°C) as quickly as possible.
 - a. We love using a wort chiller for this, it can get the beer down to temperature in 20-30 minutes. Otherwise, you can immerse the brew pot in an ice bath or wait it out. The longer it takes, the greater the risk of infection
 - b. Ultimately you will need 5.5 gallons of wort in your fermenter, you will have to add water to get to this number, what better way to cool down your wort than to add really cold water to it!

Fermentation -> Turning the wort into beer

- 1) After the boil is done it is time to be extra careful in regard to sanitation. We recommend using a no-rinse sanitizer called Starsan. Mix ¼ tsp of it with water in a 500ml spray bottle. Before we touch any part of the beer we spray it with Starsan.
- 2) Transfer the cooled wort into your fermenting pail or carboy. Run it through a strainer to catch any hop or grain residue.
 - a. Make sure your fermentation vessel has between 5-5.5 gallons of wort in it. Add water to get to that number if you already have not. Be sure to take hydrometer readings before adding the full amount of water, you don't want to accidentally water the wort down too much. Our specific gravity goal is 1.048, add water until you hit that number.
- 3) Your choice of fermentation vessel is important. During primary fermentation, it will bubble up quite a bit, you want to be sure there is airspace for it to work away. We recommend our 27L pail for fermentation.
- 4) Make sure the wort has been cooled to at least 25°C!!! Adding yeast at a higher temperature will likely kill it.
- 5) Once the beer is in the fermenter, pour in the 11.5g sachet of BE-134 yeast
- 6) Put the bung and airlock in the hole (make sure there is water filled up to the line in the airlock). If using a pail, make sure the lid is sealed tight. Put the pail in a room that is in the range of 17-21°C.
- 7) After 10 days have passed, take a hydrometer reading. It should be somewhere between 1.008-1.012.
- 8) Lately, we have been of the opinion that secondary is an unnecessary step. Unless you are kegging, we recommend proceeding to the bottling stage. Clarification can occur in the bottle rather than in a carboy, and the risk of oxidization is greatly reduced.

Bottling -> We're getting close to Beer Time now.

- 1) Rack the now fermented beer into a bucket.
- 2) At the same time, mix the priming sugar with 300ml of boiling water and add to the beer. Stir it in VERY gently.
 - a. Make sure to check out a priming calculator to verify the correct amount of sugar. Too much sugar and your beer will end up foamy, or even start blowing the caps off! Too little and the beer won't be fully carbonated.
- 3) Rack the beer into your bottles or growlers. Then, let them sit for 2-3 weeks at room temperature. Chill and enjoy!