

# GINGER SNAP SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

Distinct undertones of Saison funk, exotic notes of verbena and candied ginger evolve into a firestorm of complex, earthy spice. Bursts of citrus peel collide with wild lemongrass and peppery florals in a tumultuous surge of flavor. Alight with lemony herbals of Sorachi Ace, the sweet caramelly malt profile offers a pleasant mouthfeel that develops lingering, gingery warmth. Highly carbonated and generously hopped, Ginger Snap finishes dry-yet-smooth with a quenching bite for superb, refreshing drinkability.

## O.G: 1.058 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9 lbs Franco-Belges Pilsen
- 0.75 lbs White Wheat
- 0.5 lbs Dingemans Cara 45
- 0.25 lbs Dingemans Aromatic

## BOIL ADDITIONS & TIMES

- 0.5 oz. Sorachi Ace (60 min)
- 1 lb Brun Leger candi sugar (60 min)
- 0.5 oz. Sorachi Ace (15 min)
- 2 oz. Crystallized Ginger (10 min)
- 1 oz. Sorachi Ace (5 min)
- 1 oz. Sorachi Ace (0 min)

## YEAST

- **DRY YEAST (DEFAULT):** Fermentis Safale BE-134. Optimum temp: 64°-82° F.
- **LIQUID YEAST OPTION:** Wyeast 3711 French Saison. Optimum temp: 65-77°F
- White Labs WLP566 Belgian Saison II. Optimum temp: 68-78°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Sorachi Ace (60 min)

1 lb Brun Leger candi sugar (60 min)

0.5 oz Sorachi Ace (15 min)

2 oz Crystallized Ginger (10 min)

1 oz Sorachi Ace (5 min)

1 oz Sorachi Ace (0 min)

## YEAST

**DRY YEAST (DEFAULT):** Fermentis Safale BE-134. Optimum temp: 64°-82° F.

**LIQUID YEAST OPTION:** Wyeast 3711 French Saison. Optimum temp: 65-77°F

White Labs WLP566 Belgian Saison II. Optimum temp: 68-78°F