

PETITE SAISON D'ETE (All Grain)

Official NORTHERN BREWER Instructional Document

This session-strength Saison of summer pours tawny-gold and perfumes the air with tangy yeast and pungent hop aromas. The flavor is lightly earthy with spicy, flowery hops and a grain-and-bread malt character; caramel malt dukes it out with Saaz and Styrian Goldings (Celeia) through the middle before a palate-cleansing dry finish. The blend of malt and hops combine to bring out the best in the real star of this sprightly Belgian ale: Wyeast's immensely popular French Saison strain.

O.G: 1.041 READY: 4 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 4.5 lbs. Belgian Pilsner
- 2.75 lbs. German Vienna
- 0.75 lbs. Torrefied Wheat

BOIL ADDITIONS & TIMES

- 1 oz. UK Kent Goldings (60 min)
- 0.25 oz. Styrian Goldings (Celeia) (10 min)
- 0.25 oz. Saaz (10 min)
- 0.75 oz. Styrian Goldings (Celeia) (2 min)
- 0.75 oz. Saaz (2 min)

YEAST

- Wyeast #3711 French Saison.
Optimum temperature: 65-77°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. UK Kent Goldings (60 min)

0.25 oz. Styrian Goldings (Celeia) (10 min)

0.25 oz. Saaz (10 min)

0.75 oz. Styrian Goldings (Celeia) (2 min)

0.75 oz. Saaz (2 min)

YEAST

WYEAST #3711 FRENCH SAISON.

Optimum temperature: 65-77°F