

SAISON DE NOEL (All Grain)

Official NORTHERN BREWER Instructional Document

Deceptively dark and beguilingly complex, this holiday specialty is brewed in the tradition of Belgian farmhouse ales. Unlike most saisons, intended to refresh and sustain farmers doing manual labor, this one is engineered to complement rich holiday fare and sustain you through long winter nights. A generous malt bill with highlights of butter toffee, chocolate, dark fruit, and bread tangles with the earthy, spicy funk of Wyeast's Farmhouse Ale strain and a single addition of bittering hop to strike an evolving balance.

O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks secondary; 2 weeks bottle conditioning; cellar for up to 6 months

MASH INGREDIENTS

- 10 lbs. Belgian Pilsner malt
- .5 lbs. Belgian Aromatic malt
- .25 lbs. Weyermann Carafo III
- .25 lbs. Belgian Special B

BOIL ADDITIONS & TIMES

- 1 oz. US Magnum (60 min)
- 1 lb Corn Sugar (60 min)
- 1 lb D90 Candi Syrup (60 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 75 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. US Magnum (60 min)

1 lb Corn Sugar (60 min)

1 lb D90 Candi Syrup (60 min)

YEAST

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