

STORM THE BASTILLE IMPERIAL FARMHOUSE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

A rebellion against the traditional farmhouse ale, Storm the Bastille is an imperial brew for the ages. French Aramis hops make their debut with a siege of spicy, fresh-cut herbals, bolstering a heavier hop profile than a standard saison. Each sip reveals riotous layers of citrus and yeasty, earthy funk. Storm the Bastille makes its mark as one of our highest-ABV kits in history—unexpected for such a crisp, refreshing pint.

O.G: 1.088 READY: 10 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 4-6 weeks secondary, 2-3 weeks bottle conditioning

MASH INGREDIENTS

- 13 lbs Belgian Pilsner
- 1.5 lbs Belgian Munich
- 1.5 lbs Rahr White Wheat
- 0.5 lbs Belgian Cara 20
- 0.25 lbs Belgian Aromatic Malt

BOIL ADDITIONS & TIMES

- 1 oz Nelson Sauvín (60 min)
- 1 oz French Aramis (45 min)
- 1/2 oz Strisselspalt (30 min)
- 1/2 oz Strisselspalt (15 min)
- 1 oz French Aramis (5 min)
- 1 oz Nelson Sauvín (5 min)
- 1 lb Corn Sugar (5 min)
- 2 oz French Aramis (Dry Hop) - Add to secondary fermenter approximately 1 week before bottling.

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 - or - 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: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

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