

O.G. ABV IBU BREW TIME: 6 WEEKS

1.056 5.8% 40 Primary: 2 Weeks Secondary: 2 Weeks

Bottle Conditioning: 2 Weeks

HAYSTACK SAISON

Haystack Saison pays respects to the pre-modern farmhouse ales traditionally brewed during spring on Belgian farms. Firm bitterness and a slightly elevated alcohol content ensures this beer will keep through summer, but is a perfect treat year round. Peppery spice flavors are deftly sown into fruitful notes of earthy tartness and baled with fresh hay-like malt character. This is not a beer to leave fallow. Even young, crack a bottle and harvest the yield of your labors - you worked for it.

KIT INVENTORY

STEEPING GRAINS

Ballast Grain Blend: 0.5 lb Briess Caramel 20L

MALT EXTRACTS

6.3 lbs Gold Malt Syrup 2 lbs Golden Light DME

PREMIUM HOPS

2.5 oz Hersbrucker 60 min0.5 oz Hersbrucker 15 min

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis SafAle BE-134 Optimum Temp: 64°- 82°F

LIQUID YEAST OPTIONS:

Omega Yeast OYL-500 Saisonstein

Optimum temp: 65°- 78°F

Imperial Yeast B64 Napoleon
Optimum temp: 65°- 78°F

Wyeast 3724 Belgian Saison Optimum temp: 70°- 95°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- · Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- · Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- Optional 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast package from the refrigerator, and leave in a room temperature place ($\sim70^{\circ}F$). Check yeast instructions on packet.

BREWING NOTES	KEY STATS
	Brew Day Date:
	Secondary:
	Important Additions:
	Bottling/Kegging:
	Fermentation Temp:
	Yeast Strain #:
	Measured OG:FG:

ON BREWING DAY

- 1. Heat 1.5 gal of water.
- 2. Pour grain into supplied mesh bag and tie open end in a knot. Steep for 20 min at 150° - 160°F, stirring often.
- 3. After the 20 minutes has elapsed, remove the grain bag and allow to fully drain into the kettle. Discard grain bag.
- 4. Bring to a boil. Remove the kettle from burner and stir in 6.3 lbs Gold Malt Syrup and 2 lbs Golden Light DME.
- 5. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time is 60 min.
 - Add 2.5 oz Hersbrucker hops at the start of the boil.
 - Add 0.5 oz Hersbrucker hops with 15 minutes remaining in the boil.
- 6. Cool wort. When the 60-minute boil is finished, cool wort to approximately 100°F as rapidly as possible by using a wort chiller, or put kettle in an ice bath in your sink.

PRIMARY FERMENTATION

- 15. Within 48 hours Active fermentation begins. You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temperature for this beer is 70°- 80°F.
- 16. Within 2 weeks Active fermentation ends.

Proceed to next step when:

- Cap of foam falls back into the beer.
- Bubbling in airlock slows down or stops.
- Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

NOTE: You may skip transferring to a secondary fermentor and simply leave the beer in the primary fermentor.

- 17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermentor into secondary. (optional - see above)
- 18. Allow beer to condition in the secondary fermentor 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

- 7. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermentor, lid or stopper, airlock, funnel, etc) along with yeast packs.
- 8. Fill primary fermentor with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
- 9. Add more cold water as needed to bring volume to 5 gal.
- 10. Aerate wort: Seal fermentor and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
- 11. Measure wort's specific gravity with a hydrometer. Record.
- 12. Add yeast once temperature of the wort is 70°-80°F. Sanitize and open yeast pack. Carefully pour contents into primary fermentor.
- 13. Seal fermentor. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid.
- 14. Move fermentor to a warm, dark, quiet spot until fermentation begins.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREW DAY)

- 19. Sanitize siphoning and bottling equipment.
- 20. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.

Bring solution to a boil. Pour into bottling bucket.

- 21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - do not splash.
- 22. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

- 23. Condition bottles at room temperature for 2 weeks After this point, store bottles cool or cold.
- 24. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

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