

Summer Saison

Recipe by Nathan Kovach

5 gallon recipe

Mash 3.75 gallons at 151' for 75 mns

- 9# Dingeman's Pils
- 1# Rahr White wheat
- 6oz Acidulated malt

Step mash addition of 1.5 gal to mash out at 160' (use mash calculator)

Run off then First Wort Hopping with

- 1oz Strisselspalt (2.3% AA)

Batch Sparge with 1.5 gallons, 165 degrees

60 mn boil

20 minutes left: Hop addition, .75oz Strisselspalt (2.3% AA)

12 minutes left: Hop addition, .75oz Strisselspalt (2.3% AA)

10 minutes left: Yeast Nutrient (i used Wyeast)

Spices: Freshly grated lime zest (about ½ teaspoon)

5 minutes left: Hop addition, half ounce Strisselspalt (2.3% AA)

Spices: 5 grams coriander (crush), 1 gram Grains of Paradise(crush),
1.25 teaspoon fresh grated ginger root

Chill to 65' and aerate

Pitch yeast WLP072 French Ale or Wyeast 3711 French Saison(I used ¾ quart starter I got from Andy at Market Garden Brewery)

OG 1.050

I didn't have tight temperature control at this time, but it is recommended to ferment at **72** degrees. This yeast was a RAGER, down to

FG 1.004 in just 7 days!

I did rack, and conditioned in the secondary for 10 days. Though racking is probably not necessary. I primed and bottled for 3.0 volumes CO2.

Beer seemed to peak around 3-5 months. I bottled a magnum of it and it was bangin' still 6-7 months later (popped it for New years Eve). It may have fermented in bottle even further, as it was very carbonated. Like a brut champagne. This saison won me my first gold medal at the Son of Brewzilla in 2013. I hope it does you well too. Enjoy!