



## **FARMHOUSE SAISON**

**Style: Saison – Similar to Saison Dupont**

Amber colored with a creamy, beige head. It has a malt and spicy orange aroma and a nutty finish.

Batch Size: 5 Gal  
OG: 1.072-1.073  
FG: 1.013  
IBU: 27  
SRM: 10  
ABV: 7.6%

Recipe CK00008

### **GRAINS**

8 oz. Cara 8  
12 oz. Caramel 120L

### **EXTRACTS/ADJUNCTS**

8.5 lb. Light LME  
1 lb. Light Candi Sugar  
  
1/2 oz. Bitter Orange Peel (15 min.)  
  
1 Whirlfloc Tablet (15 mins.)

### **HOPS/SPICES**

1.5 oz. Styrian Golding  
(60 min.)  
  
1/2 oz. Kent Golding (15 min.)  
  
1/4 oz. Kent Golding (5 min.)

**YEAST: 1<sup>st</sup> choice – WLP565 Saison Ale Yeast**

**2<sup>nd</sup> choice – WLP568 Belgian Saison Ale Yeast**

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.