



# **SUCCUBUS SAISON**

Style: Belgian Saison

Batch Size: 5 Gal  
OG: 1.052  
FG: 1.010  
IBU: 24  
SRM: 6  
ABV: 5.5%

Recipe CK00069

## **GRAINS**

1 lb. Cara 20 Malt  
0.5 lb. Aromatic Malt  
0.5 lb. Carapils Malt  
2 oz. Acidulated Malt

## **EXTRACTS/ADJUNCTS**

5 lb. Light LME  
2 lb. Wheat LME  
  
1 Whirlfloc Tablet (15 min.)  
  
2 oz. Elderflowers (5 min.)  
3 oz. Rose Hips (5min.)

## **HOPS/SPICES**

.25 oz. Sorachi Ace (15 min.)  
.25 oz. Nelson Sauvin (15min)  
  
.25 oz. Sorachi Ace (10 min.)  
.25 oz. Nelson Sauvin (10min)  
  
.50 oz. Sorachi Ace (3 min.)  
.50 oz. Nelson Sauvin (3 min.)

**YEAST: 1<sup>st</sup> choice** – WLP566 Belgian Saison II Ale Yeast

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

## **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.