



BRIESS®

MALT & INGREDIENTS Co.

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Summer Saison

Recipe for 5 US gallons (19L)

Description: This fruity, complex ale is suprizingly light and dangerously easy drinking. Brewed in the summer, it will be good with changing complexity until well after Christmas.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Pilsen Light DME	Substitute 8.8 lbs liquid
12 oz	Briess Caramel Malt 20L	Preground
4 oz	Briess Carapils® Malt	Preground
1.0 lbs	Cane Sugar	
1.0 oz.	Halltertau Pelletized Hops (6.5%AA hop)	45 min boil
1 tsp	Irish Moss	15 min boil time
1 oz	Saaz Pelletized Hops (4.0%AA hop)	1 min boil
0.25 oz	Coriander	1 min boil
2 vials	WLP566 – Belgian Saison II Yeast	Or 1 16oz starter

Brewing Procedures:

1. Steep grains in 5 gallons 150-180°F water for 15-20 minutes and then remove from heat.
2. Heat Cane Sugar in saucepan with constant stirring until liquid and slightly browned.
3. Remove from heat. Add CBW® Pilsen Light DME and bittering hops and bring to a boil for 30 minutes.
4. Add carmelized sugar and Irish Moss. Boil 15 more minutes.
5. Add aroma hops and coriander and remove from heat.
6. Cool to 70° F, oxygenate wort and add 2 vials WLP566 yeast.

Fermentation:

Primary: 14 days at 70°F
 Secondary: 7 days at 35°F
 Bottle condition with Cane Sugar

Original Gravity:	1.067	Final Gravity:	1.012
Alcohol by wt:	7.39%	Alcohol by vol:	8.0%
IBU:	24	Color:	7