

DON'T BE MEAN TO PEOPLE: A GOLDEN RULE SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

We believe in tolerance. We believe in taking a stand. And we believe beer has the power to change the world. That's why we're standing with over 40 North Carolina breweries who have rallied together to "brew some good" with a beer called Don't Be Mean to People: A Golden Rule Saison created to fight NC's discriminatory House Bill 2 and raise awareness about LGBT issues. Because these issues don't care if you're gay, straight or indifferent... these issues hurt all human beings. But we wanted to do more than stand with our NC brewing brethren. We wanted to make a difference, too. So, with the blessing and oversight of Erik Lars Myers of Mystery Brewing and Keil Jansen of Ponysaurus Brewing, creators of the original Golden Rule Saison, we bring you the Don't Be Mean to People recipe kit – A dry, medium-bodied Saison crafted with a blend of Pale malt, Munich and Wheat malts with a healthy dose of Sorachi Ace hops. Just like the original Saison, proceeds will be donated to Equality NC and QORDS, organizations that benefit the LGBT community in NC. So if you want to make your very own stand, you can brew up a batch of peaceful protest...and change the world, one pint at a time.

O.G: 1.060 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs American 2-Row
- 1.25 lbs Munich 10
- 1.25 lbs Red Wheat

BOIL ADDITIONS & TIMES

- 0.5 oz Sorachi Ace (60 min)
- 1.5 oz Sorachi Ace (hop stand)

YEAST

Dry yeast: Danstar Belle Saison.
Optimum temperature: 63°- 77°F

Liquid yeast option:

White Labs WLP590 French Saison.
Optimum temperature: 63°- 77°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Sorachi Ace (60 min)

HOP STAND

Chill the wort to 170°F and stop chilling. Add the remaining 1.5 oz Sorachi Ace hops and allow to steep for 10 minutes, then resume chilling to pitching temp.

YEAST

DRY YEAST: Danstar Belle Saison.
Optimum temperature: 63°- 77°F

LIQUID YEAST OPTION:

White Labs WLP590 French Saison Ale Yeast.
Optimum temperature: 63°- 77°F