

# SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

A pre-modern Belgian style that was made in farmhouse breweries during spring. Saisons are brewed hoppy and fairly strong in order to keep through the summer, but these beers are fantastic all year long. A terrifically complex beer arising from the interaction of simple ingredients. Hops give a bracing bitterness and floral overtones, with striking spicy, peppery and earthy tartness from unique yeast. Serve in a wide-mouthed glass at cellar temperature to appreciate this beer's full range of aromas and flavors.

## O.G: 1.056 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 10 lbs. Belgian Pale malt
- 0.75 lbs Briess Caramel 20

## BOIL ADDITIONS & TIMES

- 2.5 oz Hersbrucker (60 min)
- 0.5 oz Hersbrucker (10 min)

## YEAST

- Wyeast 3724 Belgian Saison Yeast.  
Optimum temp: 70°-85° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

2.5 oz Hersbrucker (60 min)

0.5 oz Hersbrucker (10 min)

## YEAST

### WYEAST 3724 BELGIAN SAISON YEAST.

Optimum temp: 70°–85° F.