

SYNCHRONICITY EXTRAORDINAIRE WHEATEN SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

Looking for a brew that defies expectations? Sip no further than this extraordinary saison. Rooted in rarified-brewing history, it's inspired by moments of pure genius, when two unlikely elements combine in one world-shaking experience.

O.G: 1.052 READY: 4-6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 5 lbs Weyermann Pale Wheat
- 3 lbs Malteries Franco-Belges Pilsen Malt

BOIL ADDITIONS & TIMES

- 1 oz Nugget (45 min)
- 1 oz Czech Saaz (15 min)
- 1 oz UK Kent Goldings (5 min)
- 3/4 oz Sweet Orange Peel (5 min)
- 3/4 oz Organic Dried Lemongrass (5 min)
- 1 lb Honey (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Belle Saison. Optimum temp: 63-77 F.
- **LIQUID YEAST OPTION:**
Wyeast 3942 Belgian Wheat. Apparent attenuation:
72-76%. Flocculation: medium. Optimum temp: 64-74° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: MULTI STEP

Protein Rest: 122-131°F for 10-20 minutes (Optional)

Sacch' Rest: 152°F for 60 minutes

Mashout: 170°F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz Nugget (45 min)
- 1 oz Czech Saaz (15 min)
- 1 oz UK Kent Goldings (5 min)
- 3/4 oz Sweet Orange Peel (5 min)
- 3/4 oz Organic Dried Lemongrass (5 min)
- 1 lb Honey (5 min)

YEAST

DRY YEAST (DEFAULT):
Danstar Belle Saison. Optimum temp: 63-77° F.

LIQUID YEAST OPTION:
Wyeast 3942 Belgian Wheat. Apparent attenuation: 72-76%. Flocculation: medium. Optimum temp: 64-74° F.