

BEERSMITH RECIPE

# VELFORTJENT SAISON All-Grain

O.G: 1.074 READY: 8 WEEKS

## FERMENTATION SCHEDULE

2 Weeks Primary

2-3 Weeks Secondary

2-4 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

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### BATCH VOLUME

6.6 Gal

### MASH

- 16.54 lbs Belgian Pale Malt
- 1.76 lbs White Wheat Malt

### HOPS

- 4.2 oz Amarillo
- 2.6 oz Citra

### YEAST

- Fermentis Safbrew S-33

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.15 tsp Irish Moss

## SCHEDULE

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### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

### BOIL ADDITIONS & TIMES

- 1.3 oz Amarillo 60 min
- 1.3 oz Citra 15 min
- 0.15 tsp Irish Moss 10 min
- 1.3 oz Citra 0 min
- 1.3 oz Amarillo 0 min

### DRY HOPS

- 1.6 oz Amarillo 5 Days

### YEAST

- Fermentis Safbrew S-33  
*Optimum Temperature: 59°- 75°F*