



Grape and Granary
915 Home Ave
Akron, OH 44310
800-695-9870

G & G Beer Brewing Kit

Tincture of Iodine Test- Optional- After 1/2 hr of mashing, you can test for the presence of starch by: 1) remove a bit of the liquid part of the mash (no grain husk) and put it on a white plate. 2) put a drop of tincture of iodine (available at a pharmacy) beside the drop of mash. 3) tilt plate so that drop of iodine runs into mash sample. Watch for any color change. If mash sample turns black/blue, continue mashing. If iodine and mash sample stay red, mashing step is complete.

AG78
BELGIAN SAISON- ALL GRAIN

Ingredients

Malt

6.5 lbs Pilsen Malt

2.5 lb Viena Malt

.5 lb Flaked Wheat

..5 lb Flaked Oats

1 lb Clover Honey

Hops

1 oz Willamette (boiling)

.5 oz Hallertau (flavor)

.5 oz Hallertau (aroma)

Spices

Equipment

(1) 33 qt or larger boil kettle

(1) 20 qt or larger sparge kettle

thermometer

lauter tun

wort chiller (optional)

spoon

beer hydrometer

pitcher

tincture of iodine (optional)

Recipe Specifics

batch size- 5 us gallons

total grain-10 lbs

anticipated sg 1.061

anticipated color- 5 srm

anticipated ibu- 26

efficiency- 75%

boil time- 90 minutes

Process Specifics

Mash Water quantity- 3.3 gallons

pre-boil wort size- 6.5 gal

strike water temp- 160 deg f.

saccharification rest- 152 deg f for 60 minutes

mash-out- 168 deg f. for 5 minutes

sparge water temp- 170 deg. f.

sparge time- 45-60 minutes

fermentation temperature- 60-75 deg f.

Step 1- Begin by measuring the proper quantity of mash water into your mashing or boil kettle. Be sure that the water has no chlorine. Bring water temperature of mash water to strike water temperature.

step 2- Make sure grains are milled. Pour grains into mash kettle at strike temperature. Stir well. Check temperature of mash. Mash temperature should be at approximately saccharification temperature. If it is not, adding small quantities of boiling or cold water will adjust mash temperature.

step 3- Allow grains to 'stew' at saccharification temperature for 60 minutes. Stir the mash every 15 minutes or so to ensure an even temperature throughout the mash.

step 4- Fill the 20 qt kettle with 5 gallons of brewing water. Bring this water to approx. 170 deg. F. . Maintain this temperature throughout the mashing process so that this sparge water is ready to go at sparge time.

step 5- Optional step- raise mash temperature to 168 deg. f.. This step is called a mash-out. Hold the mash temperature at 168 deg. f. for 5 minutes. This helps to stabilize enzyme activity and warms the sugars so that they can be extracted more efficiently. The temperature of the mash can be raised to 168 deg. f. by adding heat to the bottom of the mashing vessel or by infusing the mash with small quantities of boiling water.

step 6- Transfer mash into lauter tun. Open valve on lauter tun and collect first runnings into a pitcher. Slowly pour first running over top of grain bed and allow to drain back through grain bed. Continue recirculation of first runnings until clarity improves (about 5 minutes).

step 7- Once clarity improves, begin collecting runnings into boil kettle or other container. The sparging process should take approximately 45-60 minutes. Restrict the flow of the wort exiting the lauter tun so that run off takes 45-60 minutes for sparging. Begin pouring 170 deg. f.. sparge water over the top of the grain bed one pitcher at a time. Try not to allow grain bed to run dry or compaction of grain bed could occur.

step 8- Continue sparging until approx. 6 1/2 gallons of wort is collected. If necessary transfer wort to boiling vessel. Bring 6 1/2 gallons of wort to a boil. Allow wort to boil for 30 minutes before adding bittering hops. Add the bittering hops 60 minutes before the end of the 90 minute boil. Add the honey and flavoring hops 15 minutes before the end of the 90 minute boil. If you are using an immersable wort chiller, place it in the boiling wort with the flavor hops. Irish moss should also be added 15 minutes before end of boil. Add the spices 5 minutes before the end of the boil (spices should be put in muslin sock).

60 minutes before end of boil

* add bittering hops

15 minutes before end of boil

* add irish moss

* add flavoring hops and honey

* add immersion chiller if any

5 minutes before end of boil

* add spices and aroma hops

step 9- after 90 minute boil, cool wort to fermentation temperature. Siphon or pour wort into primary fermenter. Attempt to leave any trub (sediment) behind. If you have less than 5 gallons of wort in primary fermenter, cool clean dechlorinated water may be added to increase volume. Check specific gravity with your hydrometer. You should find that the gravity is approximately that of anticipated s.g..

step 10- add yeast and ferment at fermentation temperature. Call if you have any questions. **** Be patient if using Saison yeast strains. They can take several weeks and up to one month for fermentation. Do not bottle until beer is clear and stable!**

330-633-7223

Belgian Saison Ale

A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped, and dry with a quenching acidity.

History: A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D'Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin