

# Summer Saison

## Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Caramel 10L	Steep 20 minutes at 155F
3lbs Pilsen Light DME	60 minute boil
1lb Wheat DME	60 minute boil
1oz Czech Saaz hops	60 minute boil
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Saison Yeast	Start at 70F, raise to 80F

## Additional Notes:

This beer should finish dry, 1.008 or less. Start fermentation at 65-70F, then raise near 80F as fermentation slows.

## Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-High carbonation (2.8-3.3 volumes of CO<sub>2</sub>).

Weight Measurements: 6oz corn sugar, or 5.8oz table sugar.

Volume Measurements: 1-1/3 cups Corn Sugar (loose, fluffed), 1 cup Corn Sugar (packed), or 3/4 cup table sugar.

## Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

## Typical Analysis:

OG: 1.038

Color: 4 SRM

IBU: 24 - ABV: 4.3%