



## Homebrew Saison

### Saison: All Grain Homebrew Recipe for 5 US Gallons

8 lbs Pilsner Malt

2 lbs Wheat Malt

8 oz Vienna Malt

4 oz Acidulated Malt

3/4 oz Saaz Hops @ 90 min

1 oz Saaz Hops @ 30 min

1 1/4 oz Saaz Hops @ 10 min

Saison Yeast: WLP565, WY3724, WY3711 and WLP550 are among our favorites

*Target Original Gravity:* 1.055

*Target Extraction Efficiency:* 75%

*Approximate Final Gravity:* 1.008

*Target IBUs:* about 25

*Approximate Color:* 5 SRM

*Alcohol:* 6% by volume

**Directions:** Mash in approx 4.5 gal 165° F water with grains to rest at 150-152° F for 60 minutes. Sparge with approx 5 gal water at 168° F to collect approx 6.75 gal wort in kettle. Approx pre-boil gravity 1.050. Boil 90 minutes adding hops at stated intervals. Chill to 65-70° F, transfer to sanitized fermenter, measure gravity and pitch yeast.

**HAPPY BREWING!**