

Belgian Saison

This Belgian summer brew will delight you with thirst-quenching drinkability and regional flavor. Its pale, slightly cloudy color and tall, frothy head come from wheat, while the spicy aroma and taste reveal a distinct Belgian character. Best brewed in winter or spring and cellar-conditioned for several months.

Ingredients

6.6 lb. Munton's Light Malt Extract
1 lb. Munton's Wheat Malt Extract
1 lb. Light Belgian Candi Sugar
½ lb. Weyermann Carahelles 9° L
1 oz. Perle Hops (Bittering)
½ oz. Kent Goldings U.K. Hops (Flavoring)
½ oz. Bitter Curacao (Orange peel) (Flavoring)
½ oz. Kent Goldings U.K. Hops (Finishing)
Wyeast # 1214 Belgian Abbey Yeast

Procedure

Before starting, make sure your liquid yeast will be ready to add to the beer. Plan on putting your fermenter where the temperature is within the temperature range listed on the Wyeast yeast package.

1. Soak the cans of malt extract in hot water for 20-30 minutes so that the syrup will be easier to pour.
2. Place cracked grains in the steeping bag and add to your brew kettle along with 1½ gallons of cold water. Heat slowly.
3. In a separate saucepan, bring 2 pints of water to a boil and dissolve the Belgian candi sugar into it.
4. Right before the water in your main brew kettle starts to boil, turn off the heat and remove the grain bag. The grain bag should soak in hot water for about 20-30 minutes to get full flavor.
5. Remove the pot from heat and add the cans of malt extract and the candi sugar solution. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
6. Put the pot back on the burner and bring it to a boil. Avoid messy boil-overs by reducing heat or momentarily removing the pot from heat. Once boiling commences, add the bittering hops (if using whole hops or plug hops place in a muslin bag) and boil for 1 hour (set a timer).
7. After 45 minutes of boiling, put your spices in a muslin bag and add to your pot. Add your flavoring hops (if using whole hops or plug hops place in a muslin bag). You can add ½ teaspoon of Irish Moss which can help clarify your beer (optional).
8. After 50 minutes of boiling add flavor hops (if using whole hops or plug hops place in a muslin bag).

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9. After 58 minutes of boiling add finishing hops (if using whole hops or plug hops place in a muslin bag) and boil for 2 more minutes.
 10. After 60 minutes of boiling, turn off the heat.
 11. If you are using whole hops or plug hops in muslin bags, remove them from the kettle. Put a lid on your pot and cool it in an ice bath (use your sink) for about 20 minutes.
 12. After the wort (stuff in your pot) is cool, add 2 gallons of water to sanitized fermenter, add the cooled wort (if using pelletized hops pour through a sanitized strainer), and top up fermenter with additional water to 5 gallons.
 13. Take a hydrometer reading (optional).
 14. Be sure that the temperature of your wort in the fermenter is below 78° F before adding the yeast. Sanitize the yeast pack and the scissors before opening the yeast. Add yeast to wort.
 15. Dry hopping (optional) is adding hops to your fermenter after the initial fermentation has finished. Dry hopping increases the hop aroma and flavor in your beer. The easiest way to do this is add hop pellets to your fermenter, leave the hops in for 3 to 7 days.
 16. Bottle when fermentation is complete.
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