

Tequila Lime Belgian Saison

(All Grain)

A crisp & amped-up version of the warm-weather favorite, Saison. The acidity of the lime and prickly, spiced notes of American oak soaked in tequila compliments the dryness and yeast derived black pepper character of the base style.

Ingredients

10 lb. Dingemans Pilsner *
.5 lb. Dingemans Aromatic Malt
.5 lb. Briess Carapils
.5 lb. Briess Crystal 10° L*

Statistics

Original Gravity	1.070
Final Gravity	1.011
Alcohol Content	7.5%

1 oz. Hallertauer Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. Hallertauer Hop Pellets (Flavoring) with 30 minutes left in the boil.
½ oz. Czech Saaz Hop Pellets (Finishing) with 15 minutes left in the boil.
½ oz. Czech Saaz Hop Pellets (Finishing) with 5 minutes left in the boil.

1 lb. Orange Blossom Honey
1 oz. Lime peel (Flavoring) with 10 minutes left in the boil.
4 oz. Tequila Barrel Oak Chips (or American Oak Chips**)

Imperial B56 Rustic or Giga 018 Saison #1

5 oz Priming Sugar (for bottling)
10 Muslin Bags

* The malted grains are all **crushed together** in the clear plastic bag.
** Soak for 2-4 weeks with your preferred premium Tequila for a more predominant flavor.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 149°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops and spices along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, **add the honey at this time**. Chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 70° – 75°F (See yeast instructions for additional fermentation recommendations). Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is done (no signs of active fermentation for the last 2-3 days).
7. A secondary fermentation is required for this beer. This extended aging should be done in a glass carboy for an additional 2 to 4 weeks before bottling. Add the oak chips at this time and follow the directions on the packet.
8. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment and oak behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual. [Depending on the length of time the beer was left in the carboy, you may need to reintroduce more yeast when bottle conditioning. We recommend Lallemend CBC-1 (not included).]

For Store Use, Not part of instructions; Hops – 2 oz Hallertauer, 1 oz Saaz

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