

# Tequila Lime Saison

*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

6.6 lb. Briess Pilsen Liquid Malt Extract  
1 lb. Briess Pilsen Dry Malt Extract  
.5 lb. Dingemans Aromatic Malt  
.5 lb. Briess Carapils  
.5 lb. Briess Crystal 10° L\*

## Statistics

Original Gravity	1.067
Final Gravity	1.012
Alcohol Content	7.2%

1 oz. Hallertau Hop Pellets (Bittering) with 60 minutes left in the boil.  
1 oz. Hallertau Hop Pellets (Flavoring) with 30 minutes left in the boil.  
½ oz. Czech Saaz Hop Pellets (Finishing) with 10 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 basic homebrewing techniques, so these procedures are abbreviated.

1. Put the cracked grains in a muslin bag and add them to your brew kettle along with 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add one of the cans of malt extract. Do not add the other can at this time. Keep the kettle off the burner and stir until the malt extract is completely dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place bittering hops into muslin bags, add them to the pot, and set your timer to boil for 60 minutes. Keep an eye on the pot to avoid boil-overs.
5. After 30 minutes of boiling, add the flavoring hops (in a muslin bag)
6. After 40 minutes of boiling, remove the pot from the heat (you do not have to stop the timer) and add the remaining can of malt extract syrup and bag of dry malt extract. Keep the kettle off the burner and stir until the syrup and the sugar are both completely dissolved. Bring back to a boil.
7. After 50 minutes of boiling, add the finishing hops and the Lime peel (in muslin bags).
8. After 55 minutes of boiling, add the finishing hops (in a muslin bag) and boil for 5 more minutes.
9. After 60 minutes of boiling, **turn off the heat and stir in honey**. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
10. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
11. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
12. 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).
13. 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.
14. 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 Lallemmand CBC-1 (not included).]

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

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