

Sacred Vice Brewing Company

Soft Stroke Saison

(Extract)

“For the first saison recipe we ever released to the public, we went with a simple and classic grain bill. Nothing terribly fancy or spicy - a little nuttiness and toastiness. What makes it a bit of a mutt is the New World hop. And what makes us want to lay our head in its lap and let it rub our head, is the comforting floral French yeast.” - Matt Brodsky, co-founder

Sacred Vice Brewing Company was opened in December 2018 on a half-barrel system by cousins Justin Steinberg and Matt Brodsky. Their first taproom location in an old textile mill in the Harrowgate neighborhood of Philadelphia felt like your Great Aunt's living room, and the cousins liked it that way!

Ingredients

6 lbs of DME
1.75 lbs of Grains

Hop Addition 1 at 30
Hop Addition 2 at 15
Hop Addition 3 at 0

Wyeast 3711

Statistics

Original Gravity 1.057
Final Gravity 1.010
Alcohol Content 6.2%

* The malted grains are all **together** in the clear plastic bag.

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. Add 2.5 gallons of water to your brew kettle and heat water to between 145F-160F.
2. Once this temperature is reached, place grains into the large muslin bag provided and steep them in your kettle for 30 minutes. Do not allow water to boil at this time.
3. After 30 minutes remove the grain bag from the water and allow liquid to drain from the grains. At this time bring your water to a boil.
4. Once a boil is reached, remove the pot from the heat and add the malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
5. Put the pot back on the burner and bring back to a boil. Once boiling, place each hop addition into a different muslin bag add them to the pot following the addition times noted above, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
6. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Once cooled remove the muslin bags from the kettle
7. 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.
8. Chill wort to pitching temp. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
9. Store the fermenter where the temperature will be a fairly constant 67-75°F. 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 complete (no signs of active fermentation for the last 2 to 3 days).
10. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936
(215) 855-0100 sales@keystonehomebrew.com