

Saison

Extract:

- 7 lbs Light or Extra Light LME
- 8 oz. Flaked Wheat
- 8 oz. Flaked Oats
- 8 oz. Vienna Malt
- 2 oz Golding Hops (Bittering, Aroma)

Wyeast 3724 (a starter is recommended)



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract , stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add 1 oz. bittering hops. (Golding, 60 min)
- Add 1 oz. Aroma hops (Golding) and Whirlfloc tablet or Irish Moss with 10 minutes remaining.
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- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 85° F until completed. This yeast will ferment at lower temperatures but will take longer.

All Grain:

- 10 lbs Belgian Pale Malt
- 8 oz. Flaked Wheat
- 8 oz. Flaked Oats
- 8 oz. Vienna Malt
- 1 lb. Clear Candi Sugar
- 2 oz Golding Hops (Bittering, Aroma)

Wyeast 3724 (a starter is recommended)

Mash grains with 16 quarts of water at 152°F for 1 hour. Bring to boil for 5 min. then add 1 oz. bittering hops (Golding, 60 min). Add 1 oz. Aroma hops and Whirlfloc tablet or Irish Moss with 10 min remaining. cool wort and pitch yeast, fermenting at 80° F.

Questions About This Recipe?

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