



Valley Saison

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Saison

This light and highly attenuated saison style beer, finishes dry to slightly tart, coupled with mild fruity and spicy aromas.

OG=1.059, F.G.=1.009, ABV=6.5%, IBU=20

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grian Bill:

7.5 lb. Bestmalz Best Pilsen

2.5 lb. Great Western White Wheat

.5 lbs. Briess Crystal 20

.5 lbs. Briess Bonlander Munich 10L

Extracts:

1 lb. Dextrose (corn sugar)

Hops:

1 oz. Golding (60min)

.5 oz. Saaz (10min)

.5 oz. Saaz (0min)

Yeast:

1st choice Wyeast- 3711 French Saison (65-77°F)

Bottling Primer:

5 oz. Priming sugar (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 65-77°F (18-25°C)

TIPS & TRICKS

Add the 1lb—dextrose during the boil.

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	