



Citrus Rye Saison

360-293-0424

Spicy notes of rye and saison yeast mix beautifully in this easy-drinking summertime favorite. The higher fermentation temperature of this style make this beer easy to ferment during the warmer months.

OG=1.058, F.G.=1.010, ABV=6.3%, IBU=35

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grian Bill:

10 lb. Bestmalz Best Pilsen
.5 lb. Briess Rye Malt
.5 lbs. Briess Bonlander Munich 10L
.5 lbs. Dingamanns Aromatic malt

Extracts:

1 lb. Dextrose (corn sugar 60min)
Added at the beginning of the boil

Hops:

1 oz. Golding (60min)
1 oz. Citra (10min)

Yeast:

1⁺ 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 gallons
Boil for 1 hour.
5.5 gallons 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)

Want to up the citrus flavor? Add 1 oz of Lemon, tangerine, orange, lime or grapefruit peels with one minute left in the boil. We recommend using a hop bag (Muslin sock) or straining them out before primary fermentation.

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 @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	