

# Citrus Rye Saison

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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

### Steeping grains:

.5 lb. Briess Rye Malt

.5 lb. Bonlander Munich Malt

.5 lb. Aromatic Malt

### Extracts:

6.6 lb. Pilsen Light liquid malt extract (LME)

1 lb. Dextrose (corn sugar)

### Hops and lemon peel:

Hop#1 East Kent Goldings (60min)

Hop#2 Citra (10min)

### Yeast:

1<sup>st</sup> choice Wyeast- 3711 French Saison (65-77F)

### Bottling Primer:

¾ c. Corn Sugar

## BREWING INSTRUCTIONS

(Read completely before brewing)

1. Activate the liquid yeast culture (Wyeast); follow yeast activation directions on back of the pouch accordingly prior to brewing.
2. Start with **3** gallons of water in the brew kettle. Steep the bag of grains between 150-160F for **30** minutes. After 30 min remove the grain bag and discard. Do not squeeze!
3. With the heat off (to avoid scorching), add both 3.3 lb. tubs of LME and the 1 lb. of Dextrose, do your best to fully dissolve the extracts before turning on the heat. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
4. Add hop packet # 1. Set timer for **60** minutes.
5. With **10** minutes remaining of the boil time, add hop packet # 2
6. Now that the 60 minute long boil is over, remove kettle from heat, cover with lid and cool as quickly as possible to 100F. Use a wort chiller or make an ice bath in your sink.
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) yeast when the temperature of the wort is between 65 and 72F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark until airlock activity slows to a bubble every 30-45 seconds. Primary fermentation should take approximately 5-10 days. Do your best to ferment within the temperature range of your yeast.
10. Transfer (rack) the beer by siphoning to a 5 gallon secondary fermenter. This will allow your beer to finish fermenting and clear. (approx 1-2 weeks)
11. Prepare to bottle by boiling 3/4C. Bottling Sugar (Corn sugar) in 1 pint of water, pour this mixture into the bottling bucket.
12. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the bottling sugar evenly (avoid splashing).

Fill and cap bottles immediately.

13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

## TIPS & TRICKS

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.