



Homebrew
5 Gallons

Saison A La Indonesienne

Style: Belgian Ale / Saison

Brewed in the springtime in Belgium for summer quaffing, this ale has a unique fruitiness and pungency that is typical of Belgian ales. This malty brew is accented with spicy hops, coriander, and a refreshing hint of lemongrass.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Pale	0.5 lbs.	Pale	1.25 qts.	<u>Bittering Hops</u>	
Wheat	0.5 lbs.	Light DME	1 lbs.	Hallertau	1.5 oz.
Crystal 40L	3.0 oz.	Adjunct	0.25 qts.	<u>Finishing Hops</u>	
Chocolate	0.33 oz.			Saaz	0.33 oz.
				Irish Moss	1 Scoops
				<u>Spices (Steep in sock during step 4)</u>	
				Coriander	0.5 oz.
				Lemongrass	2 Tbs.
				(Not included with recipe)	

Yeast Type: Belgian Saison **Yeast Description:** Earthy, peppery notes. Leaves beer slightly sweet.

Brewing Instructions

- 1 Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2 Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3 When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4 When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5 After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.