

A Saison for Every Season

by Dren Beechum



As sure as this planet twirls around the sun, I know there is always a reason for a Saison. While brewers around me dabble with their Pale Ales, DIPAs and barleywines, I find myself thinking months ahead to my next funky farmhouse. My brewing calendar resembles the pages of *The Old Farmer's Almanac* (Page 129, June 2008: "Brew a Saison Automné," "Plow and Gun Combo Patented, 1862.")

My Saison epiphany came not from the farmlands of Wallonia, but from L.A.'s oldest (and now no longer brewing) brewpub, Crown City Brewing of Pasadena. Brewer Jay Baum dropped an unknown glass of beer in front of me and let the unusual smells confound my newbie nose. Some hops, some spice, a little malt and a whole wallop of weird opened my eyes to the existence of the style. Nights of studying every Saison I could find led to years of brewing with no end in sight for the experiment.

A Tale of Two Breweries

Founded in the mid 1800s, the Tourpes-based Brasserie Dupont stands as the paragon of Saison brewers. Until the recent explosion of exploration, their Vieille Provision Saison was the single hallmark of the style. The crisp, herbal, citrusy, spicy aroma is just the beginning. Dupont claims no spice additions to their beer; the spice-like flavors are the result of the hot ferment method I favor. In the 50s the Super (aka "stronger") Saison rose from Dupont's tanks in the form of the twin Moinettes, Blonde and Brune, their most popular beers domestically. They do not refer to them as Saisons, but they still carry the hallmark dry earthy flavors. The 1960s introduction of their winter gift, Avec Les Bon Voeux, reinforced the modern Super concept. Thankfully, this beer, one of my favorites, moved from seasonal production to year-round availability.

The best way to see the farmhouse in action and enjoy the wares is to follow the lead of Matt Stinchfield, who led a small tour of dedicated drinkers in 2001. Matt timed our arrival in the town to the annual Tourpes en Activité. Imagine a small-town Iowa fair advertised by road signs, but replace the corn dogs and cot-

ton candy with crepes and every beer from Dupont!

Matt shares responsibility for the Saison for Every Saison project because he took us to the crazy, scary wonderful world of Fantôme. In 1988 Dany Prignon, a homebrewer and tourism director for his region, founded Fantôme in a crumbling farmhouse outside of Soy. Careful with the doors here—close one too hard and the others swing open. Must be the ghost at play!

Everything is done by hand and on repurposed equipment. Family and friends fill, cork, cap and label each bottle. If you show up on the right day, the double-espresso-wired Dany may enlist your help mucking out the lauter. His brewery, built on the back of his year-round Saison, shot to infamy with the release of the dandelion-infused Pissenlit. His reckless abandon and secret kettle additions infuse the seasonal releases with an air of irresistible mystery. That spirit directly inspired the playful nature of my Saison brewing.

Basics of the Style

Two categories of modern Saison exist: the classic workers' tippie and the more recent "super" Saison. The traditional

Saison comes in between 5 and 6.5 percent abv to provide refreshment without dissolution. The super Saisons instead sprawl across the spectrum in color, bitterness, spiciness and alcoholic power. Brewers use super Saisons for their wilder experimentations. Uniting both disparate types are their fantastically potent and unique yeasts and low terminal gravities.

Saisons consist of European Pilsner malt traditionally accented with portions of Munich, Vienna and wheat malt. To achieve the style's signature low terminal gravity, lower saccharification temperatures capable of producing simple fermentable sugars are used. I use single infusion mashes, but my Automné recipe uses a traditional step mash schedule from Brasserie à Vapeur, brewers of Saison Pipaix. Simple sugar additions help drop the terminal gravity and boost apparent dryness.

For bite and aroma, classic hop choices include the earthy East Kent Goldings, floral Styrian Goldings or the spicy noble hops. Saisons carry a healthy bitter bite from a Belgian perspective, not a hop crazed American view! Keep the bitterness restrained to avoid conflicting with the yeast.

Spices are a touchy subject. Before appropriate strains of yeast were available, it was common to chuck heavy doses of coriander, black pepper, ginger, grains of paradise and cinnamon to recreate the classic profile. With proper yeast and fermentation techniques generating a complex and integrated profile, spices take the role of accent, so tiny amounts have great power.

Yeasts

Unlike our early experimentation days, there are now multiple suitable strains available from our commercial yeast supplies, ready to chomp on the nearest sugar supply. Astute readers will notice that none of the recipes assigns a preferred yeast strain. In the past, WLP565 or Wyeast 3724 have been my cultures of choice, but I encourage you to play and find your own favorite.

The classic Saison strains require rougher than normal treatment to get the job done. My methodology consists of pitching a large, decanted yeast cake into well-chilled wort (65° F or less) and then letting the ferment rise naturally, to wherever it will. This encourages full attenuation and pleasant, not harsh, yeast phenols and esters. This works even in the SoCal summer heat. I have pushed the WLP565 up to 90° F with great success. Saison yeasts are finicky and appear to stall out. Give the yeast some time (a week or two) and it comes back alive. If the ferment is truly stuck, a dose of neutral ale yeast (US-05) can complete the job.

Wyeast

3711 French Saison: If you like citrus aromas, this is the yeast for you. Brewers report rich, digestible peppered grapefruit results. While it will ferment hot, Wyeast recommends slightly cooler temperatures for this strain.

3724 Belgian Saison: This is the standard Wyeast Saison yeast, available year round. This and WLP565 are the strains that require the most attention to achieve their maximum potential. This strain is spicy, tart and crisp with an acidic bite to the finish.

3725 Biere de Garde: From the area of Soy-Ereze, a vigorous fermenter that produces a more restrained farmhouse spiced character. Soft fruity characters increase with fermentation temperature.

3726 Farmhouse Ale: From another classic Belgian brewery known for a small range of Saisons, this yeast produces an aggressive phenolic and spicy aroma. It attenuates well and runs best in the upper 70s to ferment to finish.

White Labs

WLP565 Belgian Saison: This is the stuff of legends. Slightly funky and earthy with a deep spicy bite, with the right treatment and patience the yeast can drop a 1.080 beer to 1.010 or lower.

WLP566 Belgian Saison II: A platinum strain available in July/August. Speedier than its cousin, 566 has a subdued character in comparison with a stronger clove character coming through.

WLP568 Belgian Saison Blend: New from White Labs and produced in response to the finicky nature of 565, this blend is intended to push the beer drier and faster and still retain the definitive Saison character.

The Recipes

A note on these Saison “styles”: In Belgium, there really are no rules. The following recipes outline a way of thinking about a year of Saisons and reflect some of the trends seen from commercial brewers. Many thanks go to my fellow Saison aficionado and brew partner, Jim Kopitzke, for playing along and working these out with me.

Printemps

As the sun begins to rise and workers return to the field, they need a refreshing and warming beer to ward off the last cold wintery touch. Playing with the grassy smell of newly prepared fields, the Printemps recipe starts with a heavy touch of wheat against a backdrop of spicy Tettnanger flavor and Styrian Golding aroma. Unspiced, this beer leans heavily

on the wheat to provide a soft sweetness. Controlling the fermentation temperature will modify the aroma and flavor profile to a neutral Wit-like base. This recipe ends up a stronger and wheatier version of the miner’s ale, Grisette.

Été

The classic Saison, the quaff of the farmhands, inspires this recipe. Burnished orange with hop-enhanced rocky, foamy head, it arrives just waiting for a long pull to civilly quench thirst. My Été has evolved endlessly, changing year to year. Like many Saison recipes of the late 90s, heaps of coriander, pepper, orange peel, ginger and more found their way into the kettle and left a sticky, sweet, spicy mess. Ugh! The recipe grew in strength as the spice additions shrank. With newly inspired confidence, I was able to get a large batch of yeast rocking in the hot Los Angeles summer. Reaching a target terminal gravity of 1.010 or less, the beer is a potent reminder of the fieldwork at hand. Brisk, but not overwhelming, bitterness sweeps the bone-dry beer from the palate. The bare additions of kettle spices round out the flavor without overriding the characteristic yeast bite.

Dave’s Original Saison

Dave Logsdon of Wyeast shares his more traditional Saison recipe. The small touch of acidulated malt adds just a touch of piquancy to the final product, like the twinge of acidity found in the products of smaller brewers.

Automné

The role of the Scots in the brewing history of the world has gone undersung. <Scottish accent>They’re used to it and don’t need your stinking praise. <Scottish accent> Looking beyond the effect wrought on Trappist beers and the world famous Duvel (mutated McEwan’s yeast? Really?), there are a number of Scotch Ales roaming the Belgian countryside. Exploring the breweries of the region, you can see the Scottish influence in breweries known for their Saison style beers: Scotch Silly, McChouffe and certain vintages of Fantôme Automné.

Starting with a winning Scotch ale recipe, I morphed the recipe to make it feel like a Belgian homage to Scottish brewing traditions. I know a Belgian brewery would never use Maris Otter (or Scottish Golden Promise) malt as the base, but it felt right to me. The 90-minute boil adds the sweet hit of kettle caramelization, while the brown sugar pushes to the Belgian desire for dry finishes. The smoky raisin-scented Billington's Dark Brown Molasses Sugar is my favorite for the extra aroma kick.

Knowing Fantôme's predilection for adding local produce, I assume that the squashy notes found in some Automné versions come from squash meat. To that end, a reduction in bittering and addition of roasted (or canned) pumpkin flesh to the mash yields a sweeter, slightly hazy version called Potiron.

d'Hiver/Infernal

Wallonian winters can be flat out nasty, fit for neither man nor beast. Flowing to the rescue, the d'Hiver/Nôel style of Saison is the biggest of the bunch with artfully hidden warmth and a rich spiciness. Versions like Dupont's Avec are big, golden hoppy monsters and others are Saison spins on Belgian Christmas beers.

Inspired by the Fantôme Spéciale De Noel, our Saison d'Hiver is a big chocolate galoot of a beer. Additions of cinnamon and vanilla bring to mind rich cakes and cocoa. However, the attentive will notice two d'Hiver recipes and assume there's a story involved.

Jim and I developed the first recipe over a few years' experimentation and honed it into a strong favorite. Our fourth batch went horribly, delightfully awry. Jim's steady and reliable mash tun developed a bad case of stuck lautering. Our spirits sank and we despaired as the lauter repeatedly brick walled. We struggled mightily with the stubborn mess. Our best efforts, stirring the mash, floating it, blowing back, yielded the barest trickle of wort. Defeated, hungry and annoyed, we slumped over a pint and a burrito, solutions failing us.

After a two-and-a-half-hour lunch and beer commiseration break, we threw in the towel and went to clean. Greeting us was 5.5 gallons of beautiful, luscious black wort at 1.122. We added a gallon of water, fired the burner and brewed a half-sized ultra strong batch of goodness. After a rollicking ferment, the beer finished at a dry 1.016 or 14-percent abv. Jim nicknamed it "the Widow Maker." The smooth deceptive body lured you to a quick pint and a nap on the couch. The Infernal recipe attempts to recreate this happy accident without adding stress.

Experimental: Springtime in Amarillo

The Belgians thumb their nose at strict styles and so should you. Brasserie d'Achouffe recently released Houblon Chouffe Dobbelen IPA Tripel, a hybrid "Belgian IPA," as tasty as the name is confusing. Even better, a blend of Amarillo, Saaz and Tomahawk hops playfully merges with Achouffe's distinct yeasty pear aroma. Needing a yeast cake for the Saison Hiver Infernal and possessing a few ounces of grapefruit love, aka Amarillo, Houblon Chouffe's spirit infected a new Printemps, "Springtime in Amarillo." The result is a juicy, bright and bracing Saison Wheat IPA with a punch of bitterness that satisfies hop cravings even in these trying times.

Experimental: Brut Houblonee

Revisiting my "Et tu Brut" article from May/June 2006, the club has kept up an annual Brut brew. Heading into the unseen jaws of the looming hop crisis, the outgoing Maltose Falcons' board tackled a project, the Brut Houblonee (or Brut du Board). This time instead of a Belgian Strong Ale, we pulled out a meaner Avec Les Bon Voeux-inspired Super Saison. Clocking in at a whopping 12 percent, 47 IBUs and a sprightly six volumes of CO₂, the bottles shoot the corks a good 60 feet. The brisk carbonation pumps the huge hop aroma and flavor straight up your nose and through your tongue. Even better, some of the beer got a large, dry hop dose of Liberty. If the previous Brut recipes did not convince you to give this a whirl, I heartily encourage you to take a chance!

Go Forth and Brew

When we get down to the nub, I see an endless variety of beers falling under a "Saison" moniker. This mantra crystallized when a brewer and master judge I admire remarked about the d'Hiver, "I never would have thought of a black Saison, but all the earthiness, funkiness and spiciness of a Saison are there."

Remember, the Belgians have no rules! Throw the guidelines out the window! Follow the example of Dany and



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Fantôme; be bound not by the strictures of the Saison style authorities, but by the fertile fields of your fancy.

Drew Beechum sits on the AHA Governing Committee and brews constantly with his fellow Maltose Falcons. He regularly writes about and promotes brewing and beer literacy in Zymurgy.

Saison Printemps

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|----------------|--|
| 6.25 lb | (2.83 kg) Belgian Pilsner Malt |
| 6.25 lb | 2.83 kg) German Wheat Malt |
| 0.50 lb | (0.22 kg) Aromatic Malt |
| 0.50 lb | (0.22 kg) Caramel Pils Malt (Crystal 8L) |
| 1.00 lb | (0.45 kg) Candi Sugar |
| 1.75 oz | (50 g) Styrian Goldings Pellet Hops, 4.6% AA, 60 min |
| 0.75 oz | (21 g) Tettnanger Pellet Hops, 4.5% AA, 20 min |
| 0.75 oz | (21 g) Styrian Goldings Pellet Hops, 4.6% AA, 0 min |
| Yeast: | See text for a selection of Saison yeasts to choose from |

Original Gravity: 1.073

SRM: 5.8

IBU: 33

70% efficiency

60 minute boil

Directions

Mash at 151° F (66° C) (use 1.33 qt/lb of strike water) for 60 minutes. Boil for 60 minutes adding hops as indicated in the recipe. Add the Candi Sugar during the last 5 minutes of the boil.

Extract Version

| | |
|----------------|--|
| 9.5 lb | (4.31 kg) Liquid Wheat Malt Extract |
| 0.50 lb | (0.22 kg) Aromatic Malt |
| 0.50 lb | (0.22 kg) Caramel Pils Malt (Crystal 8L) |
| 1.50 lb | (0.68 kg) Candi Sugar |
| 1.75 oz | (50 g) Styrian Goldings Pellet Hops, 4.6% AA, 60 min |

0.75 oz (21 g) Tettnanger Pellet Hops, 4.5% AA, 20 min

0.75 oz (21 g) Styrian Goldings Pellet Hops, 4.6% AA, 0 min

Yeast: See text for a selection of Saison yeasts to choose from.

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallon (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Add hops as indicated in the recipe. When 5 minutes remain in the 60 minute boil, remove from burner and add the candi sugar and remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L).

Saison Été

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|-----------------|--|
| 9.00 lb | (4.08 kg) Belgian Pilsner Malt |
| 3.00 lb | (1.36 kg) German Wheat Malt |
| 0.50 lb | (0.22 kg) Vienna Malt |
| 0.25 lb | (113 g) Acidulated Malt |
| 1.00 lb | (0.45 kg) Candi Sugar |
| 1.75 oz | (50 g) Styrian Goldings Pellet Hops, 5.2% AA, 60 min |
| 2.00 oz | (57 g) Saaz Pellet Hops, 3.0% AA, 5 min |
| 0.25 tsp | Black Pepper, coarsely crushed, 5 min |
| 0.25 tsp | Coriander, coarsely crushed, 5 min |
| Peel | from half an orange, grated (no pith), 5 min |
| Yeast: | See text for a selection of Saison yeasts to choose from |

Original Gravity: 1.069

SRM: 4

IBUs: 34

70% efficiency

60-minute boil

Directions

Mash in at 120° F (49° C) (1.2 qt./lb strike water) for a 20 minute protein rest. Raise to 150° F (66° C) and hold 60 minutes before mashing out. Boil for 60 minutes adding hops and spices as indicated. Add candi sugar with 5 minutes remaining in the boil.

Extract Version

| | |
|-----------------|--|
| 4.00 lb | (1.81 kg) Extra Light Dry Malt |
| 4.00 lb | (1.81 kg) Liquid Wheat Malt Extract |
| 1.50 lb | (0.45 kg) Candi Sugar |
| 1.75 oz | (50 g) Styrian Goldings Pellet Hops, 5.2% AA, 60 minutes |
| 2.00 oz | (57 g) Saaz Pellet Hops, 3.0% AA, 5 minutes |
| 0.25 tsp | Black Pepper, coarsely crushed, 5 minutes |
| 0.25 tsp | Coriander, coarsely crushed, 5 minutes |
| Peel | from half an orange, grated (no pith), 5 minutes |
| Yeast: | See text for a selection of Saison yeasts to choose from |

Directions

Bring 2.5 gallons (9.5 L) of water to a boil, remove from burner and stir in half of the malt extract then return to boil. Add hops and spices as indicated in the recipe. When 5 minutes remain in the 60 minute boil, remove from burner and add the candi sugar and remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L).

Saison Automné

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|-----------------|---|
| 13.75 lb | (6.23 kg) Maris Otter Malt |
| 0.50 lb | (0.22 kg) Biscuit Malt |
| 0.33 lb | (150 g) Crystal 75L |
| 0.33 lb | (150 g) Wheat Malt |
| 1.00 lb | (0.45 kg) Dark English Brown Sugar |
| 1.6 oz | (45 g) Styrian Goldings Hop Pellets, 4.6% AA, 60 min |
| 0.5 oz | (14 g) Saaz Hop Pellets, 3.0% AA, 20 min |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Original Gravity: 1.081

SRM: 15

IBU: 26

70% efficiency

90 minute boil

Directions

Mash in at 152° F (67° C) (1.2 quarts/lb strike water) and hold for 60 minutes. Boil for 90 minutes adding hops as directed in the recipe. Add sugar with 5 minutes remaining in the boil.

Extract Version

| | |
|----------------|---|
| 11.5 lb | (5.21 kg) Light Liquid Malt Extract |
| 0.50 lb | (0.22 kg) Biscuit Malt |
| 0.33 lb | (150 g) Crystal 75L |
| 1.00 lb | (0.45 kg) Dark English Brown Sugar |
| 1.6 oz | (45 g) Styrian Goldings Hop Pellets, 4.6% AA, 60 minutes |
| 0.5 oz | (14 g) Saaz Hop Pellets, 3.0% AA, 20 minutes |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallons (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Boil for a total of 60 minutes. Add hops as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the sugar and remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L).

Saison Automné Potiron

Add to the mash 1 29-oz (0.85 L) can of prepared unsliced pumpkin or oven roast (350° F/177° C) enough sweet pumpkin meat to yield 1.8 lb (0.81 kg) of flesh. Reduce the bittering charge to 1 oz (28 g) of Styrian Goldings at 60 minutes.

Saison d'Hiver

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|----------------|--|
| 11.5 lb | (5.21 kg) Belgian Pilsner Malt |
| 0.60 lb | (0.27 kg) Crystal 120L |
| 1.0 lb | (0.45 kg) Munich Malt |
| 0.4 lb | (0.18 kg) Vienna Malt |
| 0.4 lb | (0.18 kg) Wheat Malt |
| 0.25 lb | (0.11 kg) CaraMalt |
| 0.50 lb | (0.22 kg) Turbinado Sugar |
| 0.75 lb | (0.34 kg) Dark Candi Sugar |
| 1.4 oz | (40 g) Styrian Goldings Hop Pellets, 4.7% AA, 60 minutes |
| 0.5 oz | (14 g) Saaz Hop Pellets, 3.5% AA, 20 minutes |
| 1 | vanilla bean, split and scraped (secondary) |
| 1 | cinnamon stick (secondary) |
| Yeast: | See text for a selection of Saison yeasts to choose from |

Original Gravity: 1.080

SRM: 29

IBUs: 32

70% efficiency

90 minute boil

Directions

Mash in at 149° F (65° C) (1.25 quarts/lb strike water) and hold 60 minutes. Boil 90 minutes adding hops as indicated in recipe. Add turbinado and candi sugar for last 5 minutes of the boil. Add vanilla bean and cinnamon stick to the secondary and age one month.

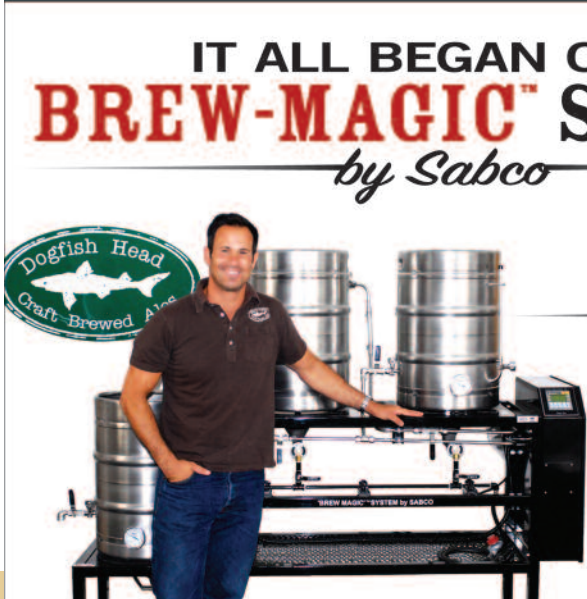
Extract Version

| | |
|----------------|---|
| 9.5 lb | (4.31 kg) Light Liquid Malt Extract |
| 0.60 lb | (0.27 kg) Crystal 120L |
| 0.50 lb | (0.22 kg) CaraMunich Malt |
| 0.25 lb | (0.11 kg) CaraMalt |
| 0.50 lb | (0.22 kg) Turbinado Sugar |
| 0.75 lb | (0.34 kg) Dark Candi Sugar |
| 1.4 oz | (40 g) Styrian Goldings Hop Pellets, 4.7% AA, 60 minutes |
| 0.5 oz | (14 g) Saaz Hop Pellets, 3.5% AA, 20 minutes |
| 1 | vanilla bean, split and scraped (secondary) |
| 1 | cinnamon stick (secondary) |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallons (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Boil for a total of 60 minutes. Add hops as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the sugar and remaining malt extract, then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L). Add vanilla bean and cinnamon stick to the secondary and age one month.

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Saison d'Hiver Infernal

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|----------------|---|
| 23.5 lb | (10.66 kg) Belgian Pilsner Malt |
| 1.5 lb | (0.68 kg) Munich Malt |
| 1.5 lb | (0.68 kg) Special B Malt |
| 1.0 lb | (0.45 kg) Vienna Malt |
| 1.0 lb | (0.45 kg) Wheat Malt |
| 0.5 lb | (0.22 kg) CaraMalt |
| 1.0 lb | (0.45 kg) Dark Candi Sugar |
| 2.5 oz | (71 g) Styrian Goldings Hop Pellets, 4% AA, 60 minutes |
| 1.0 oz | (28 g) Saaz Hops Pellets, 4% AA, 20 minutes |
| I | vanilla bean (split and scraped), 0 minutes |
| I | cinnamon stick, 0 minutes |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Mash (Schedule based on notes from Brasserie à Vapeur)

Protein Rest 122° F (50° C) 12 minutes
(1 quart per pound)

Low Rest 131° F (55° C) 15 minutes

Beta Rest 142° F (60° C) 30 minutes

Alpha Rest 154° F (68° C) 30 minutes

Original Gravity: 1.130

Final Gravity: 1.016

SRM: 34.4

IBU: 29

90 minute boil

Directions

Boil 90 minutes adding hops as indicated in recipe. Add candi sugar for last 5 minutes of the boil. Add vanilla bean and cinnamon stick at knockout.

Extract Version

| | |
|-----------------|--|
| 13.25 lb | (6.01 kg) Extra Light Dry Malt Extract |
| 1.5 lb | (0.68 kg) Special B Malt |
| 0.5 lb | (0.22 kg) CaraMunich Malt |
| 0.5 lb | (0.22 kg) CaraMalt |
| 1.0 lb | (0.45 kg) Dark Candi Sugar |
| 2.5 oz | (71 g) Styrian Goldings Hop Pellets, 4% AA, 60 minutes |
| 1.0 oz | (28 g) Saaz Hops Pellets, 4% AA, 20 minutes |

| | |
|---------------|---|
| I | vanilla bean (split and scraped), 0 minutes |
| I | cinnamon stick, 0 minutes |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallons (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Boil for a total of 60 minutes. Add hops as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the sugar and remaining malt extract then return to boil for last 5 minutes. Add the vanilla bean and cinnamon stick when you turn off the burner and let steep for 15 minutes before straining into fermenter with enough cold water to make 5.5 gallons (20.8 L).

Dave's Original Saison

(courtesy Dave Logsdon of Wyeast Laboratories, Inc.)

Ingredients

for 5 U.S. gallons (18.9 L)

| | |
|-----------------|---|
| 15.0 lb | (6.80 kg) Belgian Pilsner Malt |
| 0.25 lb | (0.11 kg) Acidulated Malt |
| 0.25 lb | (0.11 kg) German Crystal Malt (25L) |
| 3.0 oz | (85 g) Belgian Biscuit Malt |
| 3.0 oz | (85 g) Belgian Aromatic Malt |
| 1.0 oz | (28 g) East Kent Goldings, % AA, 60 minutes |
| 0.5 oz | (14 g) Hallertau Hersbrucker, %AA, 60 minutes |
| 0.5 oz | (14 g) East Kent Goldings, % AA, 15 minutes |
| 0.25 oz | (7 g) Belgian Sweet Orange Peel, 15 minutes |
| 0.5 tsp | (14 g) Crushed Coriander, 15 minutes |
| 0.25 tsp | Grains of Paradise, 15 minutes |
| 0.25 oz | (7 g) Belgian Sweet Orange Peel, 2 minutes |
| Yeast: | See text for a selection of Saison yeasts to choose from. |

Original Gravity: 1.070-1.075

IBU: 30

Directions

Mash in at 155° F (68° C) and hold 20-30 minutes. Sparge with 175° F (79° C) water.

Boil for 75 minutes. Add hops and spices as indicated in recipe.

Extract Version

| | |
|-----------------|---|
| 7.5 lb | (3.40 kg) Extra Light Dry Malt Extract |
| 0.25 lb | (0.11 kg) German Crystal Malt (25L) |
| 3.0 oz | (85 g) Belgian Biscuit Malt |
| 3.0 oz | (85 g) Belgian Aromatic Malt |
| 1.0 oz | (28 g) East Kent Goldings, 4.75% AA, 60 minutes |
| 0.5 oz | (14 g) Hallertau Hersbrucker, 4.75%AA, 60 minutes |
| 0.5 oz | (14 g) East Kent Goldings, 4.75% AA, 15 minutes |
| 0.25 oz | (7 g) Belgian Sweet Orange Peel, 15 minutes |
| 0.5 tsp | Crushed Coriander, 15 minutes |
| 0.25 tsp | Grains of Paradise, 15 minutes |
| 0.25 oz | (7 g) Belgian Sweet Orange Peel, 2 minutes |
| Yeast: | See text for a selection of Saison Yeasts to choose from. |

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallons (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Boil for a total of 60 minutes. Add hops and spices as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5 gallons (18.9 L).

Springtime in Amarillo

Ingredients

for 5.5 U.S. gallons (20.8 L)

| | |
|----------------|--|
| 7.0 lb | (3.17 kg) Belgian Pilsner Malt |
| 4.0 lb | (1.81 kg) German Wheat Malt |
| 0.5 lb | (0.22 kg) Aromatic Malt |
| 0.5 lb | (0.22 kg) Turbinado Sugar |
| 1.25 oz | (35 g) Amarillo Pellet Hops, 8.4% AA, 60 minutes |
| 0.50 oz | (14 g) Amarillo Pellet Hops, 8.4% AA, 20 minutes |
| 1.00 oz | (28 g) Amarillo Pellet Hops, 8.4% AA, 0 minutes |

Yeast: See text for a selection of Saison yeasts to choose from.

Original Gravity: 1.062

SRM: 8

IBU: 46

Directions

Mash at 153° F (67° C) (1.2 qt/lb strike water) for 60 minutes. Boil 60 minutes adding hops as indicated in recipe. Add turbinado sugar for last 5 minutes of the boil.

Extract Version

2.5 lb (1.13 kg) Extra Light Dry Malt Extract

5.5 lb (2.49 kg) Liquid Wheat Malt Extract

0.5 lb (0.22 kg) Aromatic Malt

0.5 lb (0.22 kg) Turbinado Sugar

1.25 oz (35 g) Amarillo Pellet Hops, 8.4% AA, 60 minutes

0.50 oz (14 g) Amarillo Pellet Hops, 8.4% AA, 20 minutes

1.00 oz (28 g) Amarillo Pellet Hops, 8.4% AA, 0 minutes

Yeast: See text for a selection of Saison yeasts to choose from.

Directions

Steep grains in 2 gallons (7.6 L) of water at 150° F (66° C) for 30 minutes, then rinse with 0.5 gallons (1.9 L) of hot water. Stir in half of the malt extract and bring to a boil. Boil for a total of 60 minutes. Add hops as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the turbinado sugar and remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L).

Brut d'Houblonee

Ingredients

for 5.5 U.S. gallons (20.8 L)

13.75 lb (6.23 kg) Belgian Pilsner Malt

0.67 lb (0.30 kg) Flaked Wheat

0.5 lb (0.22 kg) Wheat Malt

0.25 lb (0.11 kg) Munich Malt

1.75 lb (0.79 kg) Cane Sugar

0.60 oz (17 g) Magnum Pellet Hops, 14.0% AA, 60 minutes

1.25 oz (35 g) Styrian Goldings Pellet Hops, 5.25% AA, 30 minutes

1.00 oz (28 g) Styrian Goldings Pellet Hops, 5.25% AA, 15 minutes

0.50 oz (14 g) Styrian Goldings Pellet Hops, 5.25% AA, 0 minutes

0.50 oz (14 g) Czech Saaz Pellet Hops, 3.50% AA, 0 minutes

Yeast: See text for a selection of Saison yeasts to choose from.

Original Gravity: 1.091

SRM: 4.7

IBUs: 46

Directions

Mash at 148° F (64° C) (1.3 qt/lb strike water) for 60 minutes. Boil 60 minutes adding hops as indicated in recipe. Stir in cane sugar for last 5 minutes of the boil.

Extract Version

8.0 lb (3.63 kg) Extra Light Dry Malt Extract

1.5 lb (0.68 kg) Liquid Wheat Malt Extract

1.75 lb (0.79 kg) Cane Sugar

0.60 oz (17 g) Magnum Pellet Hops, 14.0% AA, 60 minutes

1.25 oz (35 g) Styrian Goldings Pellet Hops, 5.25% AA, 30 minutes

1.00 oz (28 g) Styrian Goldings Pellet Hops, 5.25% AA, 15 minutes

0.50 oz (14 g) Styrian Goldings Pellet Hops, 5.25% AA, 0 minutes

0.50 oz (14 g) Czech Saaz Pellet Hops, 3.50% AA, 0 minutes

Yeast: See text for a selection of Saison yeasts to choose from.

Directions

Stir half of the malt extract into 2.5 gallons (9.5 L) of water and bring to a boil. Boil for a total of 60 minutes. Add hops as indicated in the recipe. When 5 minutes remain in the boil, remove from burner and add the cane sugar and remaining malt extract then return to boil for last 5 minutes. Strain into fermenter with enough cold water to make 5.5 gallons (20.8 L).



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