



Le Batteur SAISON

RECIPE STATS

Est. SG: 1.040-1.045

Est. FG: 1.010-1.015

IBU: 30

SRM: 5

ABV: 5%

INGREDIENTS

6.5 lbs Pilsen Malt
1 lb Epiphany Triticale
12 oz Flaked Oats
12 oz Flaked Wheat
4 oz Biscuit Malt
8 oz Acidulated Malt

1 oz. Amarillo Hops
1 oz. Dr. Rudi Hops

Wyeast 3711 French
Saison Yeast

(Substitute dry ale yeasts:
Belle Saison or Mangrove
Jack M29)

MASH SCHEDULE

Heat 12.5 quarts of water to 165°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 5 gallons of water at 168°F.

BREWING SCHEDULE

Top off brew pot to reach 7 gallons. Bring wort a low rolling boil, and boil for 90 minutes. Follow the hop schedule as indicated below.

HOP ADDITIONS

0.25 oz Dr. Rudi @ 60 minutes

1 oz Amarillo @ 10 minutes

0.75 oz Dr. Rudi @ 10 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F-70°F and pitch yeast. The temperature of your fermenting beer should rise on its own, so let it go... this yeast should reward you with plenty of complexity.