



Andrew's Ginger Saison

Ingredients

6.0 lbs. Pilsen Light Dry Malt Extract _____
Crushed Steeping Grains (in sealed bag): _____

- 1.00 lb. Flaked Red Wheat
- 0.50 lb. Honey Malt

1.00 oz. Target Hops _____
1.00 oz. Mt. Hood Hops _____
1.00 oz. Dried Ginger Root _____
Muslin Bag _____
1 Package Belle Saison Dry Yeast _____
Bottle Caps _____
Priming Sugar _____

Directions

* **Read all recommended procedures and material before you begin to brew.**

* **All equipment must be cleaned and sanitized prior to brewing. It is especially important to clean and sanitize the equipment that comes in contact with your beer after it has been boiled. It must be properly sanitized or you risk affecting the taste and quality of your beer. Please call us if you have any questions or our uncertain about sanitizing. Please make sure your kit contains, malt extract, hops, corn sugar, and yeast before brewing.**

Brewing

1. Add 2.5 gallons of clean water to your sanitized boiling pot. Heat to 150 F.
2. Place the steeping grains inside a muslin bag and tie securely. Add the bag to the brew pot for 45 minutes. Maintain 150 F (Do Not Boil). After 45 minutes remove the bag and let drain in to brew kettle (Do not squeeze grain bag). Discard muslin bag with spent grains.
3. Turn off heat and add all of the malt extract. Dissolve the extract in the water by stirring.
4. Bring to a boil.
5. Add 1.0 oz. of Target hops to the boiling wort. Do not let the wort boil over your pot. Boil for 45 minutes.
6. Add 1.0 oz. of Mt. Hood hops. Boil for 10 minutes.
7. **Add 1.0 oz. of Ginger Root.** Boil for 5 minutes, then turn off heat.
8. Cool your boiling pot filled with wort by placing it the your sink filled with cold water. Add ice to the water around the pot to accelerate the cooling process. Also stir the wort periodically. When not stirring keep the lid on your brew pot. Replace the water around your pot with cold water when it becomes warm. Sanitize a thermometer and place it in the wort. Let wort cool to 85F. A copper wort chiller can also be used to cool your wort. Ask us about purchasing one if you would like.
9. Pour your wort into a sanitized fermenter and top off with cold water to the 5 gallon mark on your bucket.
10. Make sure it is 80F or below before you pour the yeast on top of the wort. Stir with a sanitized spoon or paddle.
11. Place the sanitized lid on your fermenter making sure that it is locks securely. Now place your airlock, which has been sanitized and left half filled with sanitizing solution, into the lid.

Andrew's Ginger Saison Specs

ABV: 5.90%

IBU's: 27.2

Original Gravity (OG): 1.056

Final Gravity (FG): 1.011

Color: Golden



12. Shake or rock your sealed fermenter for about 5 minutes for aeration.
13. Reopen your fermenter and remove about 8 oz. of wort with a sanitized cup or beer thief. Do not touch the wort in the fermenter with your hands. Set the sample aside and replace your lid and airlock.
14. Place the fermenter in a warm place (65-80deg F). This is the ideal temperature range for saisons to ferment at. You should see evidence of fermentation (bubbling airlock) within 12-36 hours. Not all fermentation behaves the same, and depends on factors such as temperature, yeast strain, and amount of fermentable sugar. Note: Cooler temperatures mean slower fermentation. Do not hesitate to call us or stop by if you have any questions.
15. Now that your fermenter is set aside take the wort sample that you took earlier and pour it into your test jar with the hydrometer in it until it floats. Record the specific (original) gravity and the potential alcohol readings.
16. 10 days after brewing transfer your beer to a secondary fermenter (carboy) if you have one. Secondary fermentation is not necessary, but does improve the clarity and flavor of your beer. If you do not have a secondary fermenter then ignore the previous 2 sentences. After another 10 days in the secondary fermenter, open your fermenter and remove a sample of your beer (8oz.) with a sanitized cup or beer thief. Record your specific gravity and potential alcohol readings. Repeat this step until your readings stay the same for two days. This ensures that your fermentation is complete. If you are unsure error on the side of caution and wait a few days. Once you are sure that fermentation is complete you can determine the alcohol content of your beer by subtracting the first potential alcohol reading from your final reading (for example: 5.5% - 1.5% = 4.0%) Now its time to bottle.

Bottling

1. Clean and sanitize all your bottles. You will need about 48 12oz. bottles or 27 22oz. bottles with non screw off caps. They can be purchased at O'Connor's or saved from your personal drinking stash.
2. Boil about 8oz. of water with your priming sugar ($\frac{3}{4}$ cup corn sugar) for 10 minutes & stir until dissolved. Add this hot solution to your bottling bucket.
3. Siphon your beer from the fermenter to the bottling bucket. Try to leave as much sediment behind on the bottom of the fermenter. If you are unsure about how to siphon give us a call. Gently stir to mix your sugar solution with your beer.
4. Place your bucket on a table. Remove the hose from the siphon unit, sanitize it then attach it to the spigot on your fermenter. Next attach the spring activated bottle bottle filler to the other end of the hose. Open the spigot and allow the beer to fill the hose. Fill each bottle by pressing the bottle filler to the bottom of each bottle. When the beer reaches the top of the bottle pull the bottle filler out of the bottle. When this is done it should leave the correct amount of head space in the bottle.
5. Sanitize your caps by soaking them in your sanitizing solution. To cap place a cap on each bottle and crimp with your capping device. Do not apply to much pressure, just let the capper do the work.
6. Natural carbonation occurs as a result of the suspended yeast in your beer consuming the priming sugar. Allow the beer to carbonate at room temperature (60-70 deg F) for about 10 days before refrigerating. Additional aging will improve the clarity and flavor of your beer. **ENJOY!**

Kit Built By: _____