

YCH048

## SORACHI SAISON

TASTING NOTES: ORANGE • BUBBLEGUM • CORIANDER • COCONUT • GRASSY • FLORAL



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.048	1.006	30	5.5%

## INGREDIENTS

GRAINS	AMOUNT
Pilsner Malt.....	66%
Wheat Malt .....	15%
Vienna Malt .....	10%
Corn Sugar .....	7%
Acidulated Malt.....	2%

YEAST & ADJUNCTS	AMOUNT
Belgian Saison ...	12 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Palisade® Brand.....	T-90 Pellets .....	6.0%.....	60 Minute.....	1.0 g/L
Palisade® Brand.....	T-90 Pellets .....	6.5%.....	Flameout.....	1.5 g/L
Ahtanum® Brand.....	T-90 Pellets .....	5.5%.....	Flameout.....	2.0 g/L
Sorachi Ace .....	T-90 Pellets .....		Dry Hop 1 .....	1.0 g/L
Palisade® Brand.....	T-90 Pellets .....		Dry Hop 1 .....	3.0 g/L

## INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 149°F/65°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil, and add 60 minute hop addition.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner, and add the flameout hops.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 72°F/22°C, aerate it, and transfer in into a sanitized fermenter. Ferment at 75°F/24°C.
- STEP 9** Pitch the appropriate amount of Belgian Saison Yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** After final gravity has been reached, dry hop for 3 days at 75°F/24°C.
- STEP 11** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C. Transfer to a keg and carbonate or bottle condition.

