



ST PATTY'S FYRE SAISON

Recipe courtesy of Elliott Richter, Fifth Season - Carrboro

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.064	1.014	6.5%

INGREDIENTS

8 lbs 6-Row Malt
 2 lbs Caramel 40L Malt
 1 lb White Wheat Malt
 0.5 lb Rye Malt
 0.5 lb Flaked Oats
 1 lb Belgian Candi Sugar - Clear/Blond (0L)
 5 habanero peppers, chopped, keep seeds
 (for milder, exclude seeds)
 10 gallons water for strike and sparge

HOPS

0.5 oz Centennial hops @ Boil for 60 min
 0.7 oz Saaz hops @ Boil 20 min

YEAST

White Labs - Belgian Saison WLP565

PROCESS

Boil water and heat to 168°F.

Add Grains to a grain bag. Strike when the wort has cooled to 168°F, your target holding temp after adding the grains is 158°F and let sit for 60 mins.

Sparge with remaining 6-6.5 gallons water once water has heated to 170°F. Sparge for 1 hour at a rate of 1qt/min.

Remove grains from wort and drain completely.

Heat wort and add candi sugar, stirring until dissolved.

Boil wort until total volume is reduced to 5 - 5.5 gallons.

During the last 60 mins of boil add hops. Add 0.5 oz Centennial hops at 180°F. And boil for 60 minutes.

Add habanero peppers at the 55 mins remaining mark of the hops boil.

At last 20 mins of 60 min hop boil, add Saaz hops and boil for the final 20 mins.

Remove hops and habaneros, then remove wort from heat. Chill wort to ~80°F, rack to your fermentor, and pitch of yeast OR a yeast starter.

Check original Specific gravity and if at target add yeast and seal carboy.

Let primary fermentation go and hold at ~68°F for 1 week.

Then rack and secondary ferment holding at ~68°F for 1 week.

Keg or bottle condition once beer hits terminal gravity.