

# Widak Saison

Malt Base 6 lb. Extra Light DME **OR** 7.2 lb. LME , 1 LB Honey

Specialty Grains: 8 oz Aromatic Malt

Hops: 8 HBU Northdown (bittering), 3 HBU Styrian Golding Hops (aroma)

Other: 1 oz Orange Peel, 1 oz Coriander, 2 Gm Paradise Seed

Suggested Yeast: White Labs Saison Yeast, Wyeast 3724

## Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum **3 gallon cold water**, slowly bring to approx. **160 deg.**, hold temp for **20 min.** Rinse with one gallon hot water then discard grain.
2. Add **Malt Extract** and **Honey**, stir well to dissolve. Bring to a boil, add **North-down Hops**, and continue boil for 45 min. Add **1 oz Orange Peel, 1/2 oz Coriander, 1 gm Paradise Seed, and Irish Moss.** Boil for 10 minutes then add **Styrian Golding Hops**, and boil for 5 minutes. Remove from heat and cool wort to 100° F.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 70—80 degrees. **Take hydrometer reading**, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy along with **1/2 oz Coriander and 1 GM Paradise seed**, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 10 minutes, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum. ENJOY!

*Starting Gravity : 1.063*

*Finish Gravity : 1.014*