



Blood Orange Saison

Natural blood orange flavoring and sweet orange peel provide aromatic notes of citrus and bright, juicy flavors of blood orange. Fruity esters and spice from the Belgian Saison yeast combine with the mild sweetness of caramel malts creating a perfect balance between full flavor and refreshing drinkability.

IBUs: 26 - 30	OG: 1.048 - 1.052	FG: 1.006 - 1.010
ABV: 5.5% - 6.0%	Difficulty: Intermediate	Color: Deep Gold

Contents

- Ingredients
- Grain Bag(s)
- Hops may vary due to availability.
- Priming Sugar
- Bottle Caps
- Brewing Procedures

Glossary

OG Original Gravity	DME Dried Malt Extract
SG Specific Gravity	LME Liquid Malt Extract
FG Final Gravity	IBU International Bittering Units (<i>Tinseth</i>)
CO2 Carbon Dioxide	ABV Alcohol by Volume

Ingredients

- FERMENTABLES
 - 3 lb. Extra Light LME
 - 2 lbs. Amber DME
 - 1 lb. Candi Syrup
- SPECIALTY GRAINS
 - 8 oz. Vienna
 - 8 oz. Flaked Wheat
 - 8 oz. Cara Red
- SPICE PACK
- HOPS
 - 1 oz. Brewer's Gold
 - 1 oz. Sorachi Ace
- YEAST
 - 1 Sachet
- FLAVORING
 - Brewer's Best® Blood Orange

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW DAY SCHEDULE.

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. STEEP GRAINS - see "Steep to Convert" insert

4. START BOIL¹

Bring your wort to a gentle, rolling boil. Add **ONLY the included 3 lb. Extra Light LME** to the boiling wort². Continuously stir the extract into the wort as it returns to a gentle, rolling boil³.

5. FOLLOW SCHEDULE⁴

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. The BREW DAY SCHEDULE will guide you through the remaining addition of ingredients. Continue the gentle, rolling boil until the boil is complete.

Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

- ¹We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
- ²Run canisters of LME under hot water to allow the extract to pour easier.
- ³Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
- ⁴When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

BREW DAY SCHEDULE

1. Add 1 oz. Brewer's Gold hops _____ : ____ (time)
2. Boil 45 minutes
3. Add 2 lb. DME, spices and Candi Syrup _____ : ____ (time)
4. Boil 10 minutes
5. Add 1 oz. Sorachi Ace Hops _____ : ____ (time)
6. Boil final 5 minutes
7. Terminate boil _____ : ____ (time)

Total Boil Time: 60 Minutes
Continue to Step #6



Recommended Procedures (continued)

6. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁵. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

7. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons⁶. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

8. PITCH YEAST

Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a dark, warm, **temperature-stable** area (approx. 64° - 72°F).

FERMENTATION

9. MONITOR & RECORD

The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock⁷. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days⁸ and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

BOTTLING DAY (DATE ___ / ___ / ___)

10. READ

Read all of the recommended procedures before you begin.

11. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

12. PREPARE PRIMING SUGAR AND FLAVORING

In a small saucepan dissolve 4 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture and natural blood orange flavoring into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

1 oz. of priming sugar is equal to approx. 2.5 tablespoons

13. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁹ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

14. BOTTLE CONDITION

Move the bottles to a dark, warm, **temperature-stable** area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR
CHOOSING BREWER'S BEST® PRODUCTS.**

Brew Tips

⁵To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁶Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

⁷Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released.

⁸Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

⁹Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___ / ___ / ___)

Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____ * - ____ **) x 131.25 = ____ %

*OG from Step #7

**FG from Step #9



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