



MicroHomebrew



Signature Summer Saison

“A Belgian Summer Ale that is perfectly hopped for the Pacific Northwest. This ale finishes dry and crisp, and will be a huge hit at your summer BBQ’s. For your Signature Summer Flavor, Roll the Dice!”

5 gallons, extract/specialty grains
OG 1.062
FG 1.009-1.011
6-7% ABV

Ingredients:

- 1 tsp. Gypsum
- 6.6 lbs. Pilsen Light LME
- 1 lb. Bavarian Wheat DME
- 8 oz. Belgian Pale Malt
- 8 oz. Spelt Malt
- 8 oz. Munich Malt
- 8 oz. Corn Sugar (Dextrose)
- .5 oz. French Aramis, for 30 minutes
- 1 oz. Mandarinina Bavaria, for 20 minutes
- 1 tsp. Irish Moss, for 10 minutes
- 1 oz. Ahtanum, for 10 minutes
- .5 oz. French Aramis, for 5 minutes
- 1 oz. Citra **AND** Mandarinina Bavaria, for 0 minutes
- Imperial Organic Yeast Napoleon or Wyeast 3711 French Saison
- Dice Rolled *Cascade Candi Syrup*, 3 Days into Primary Fermentation
- 5 oz. corn sugar for priming



All grain instructions: Substitute 6 lbs. Belgian Pale, 3 lbs. White Wheat, 1 lb. Spelt & 1 lb. Munich for the LME, DME and Specialty Grains. Mash at 150° for 75 min. Boil for 60 minutes.

Roll-of-the-Dice Cascade Candi Syrup:

- 1-2 Thai Ginger Syrup
- 3-4 Blood Orange Syrup
- 5-6 Raspberry Syrup

