



MicroHomebrew

Amarillo Summer Saison



A bright, brisk and hoppy Saison, popping with a ton of grapefruit character from all the Amarillo hops. Here's a beer to enjoy during summer, fruity and refreshing but also complex from the Belgian yeast, and with a dry finish. At almost 7% ABV this beer also has a kick, so slow down and take your time drinking this special beer.... maybe mow the lawn first!

CHEERS!

5 gallons, extract with Belgian Aromatic
6.8% ABV
1.063 OG
1.011 FG
47 IBUs
SRM 5.3

Ingredients:

- 6 Lbs. Pilsen DME
- 1 Lb Bavarian Wheat DME
- 8 oz Belgian Aromatic Malt
- 1 oz. Amarillo hops 8.6% AA (60 min)
- 1 oz. Amarillo hops 8.6% AA (20 min)
- ½ tsp. Irish Moss (10 min)
- 1 tsp. Yeast Nutrient (10 min)
- 1 lb Corn Sugar (10 min)
- 1.5 oz. Amarillo hops 8.6% AA (0 min)
- Danstar Belle Saison Yeast
- 5 oz corn sugar for priming



All-Grain Option:

Replace the 6 lbs Pilsen DME and 1 lb Bavarian Wheat DME with

- 7 lbs Belgian Pilsner
- 4 lbs White Wheat

Mash with the Aromatic Malt for 60 minutes at 153°F

Mashout for 15 minutes at 168°F

