

## Wakatu Saison

**INCLUDES:**  6.6 lbs. Golden Light LME

1.25 lbs. wheat DME

1 lb. American 2 row

4 oz. Carapils

8 AAU Wakatu (1 oz. 8% AA) – 10 min.

16 AAU Wakatu (2 oz. 8% AA) – 0 min.

2 oz. Wakatu – dry hop

Hop and Grain bags

Priming sugar

Caps

**!!!!GET YEAST FROM THE FRIDGE!!!!**

**\$59.99** with White Labs 565 (Belgian Saison I) or 590 (French Saison)

**\$56.99** with Lallemend Belle Saison

**\$56.99** with Safbrew Abbaye

**Batch Size:** 5 gallons

**Boil Vol:** 2.5 gallons

**EST OG:** 1.060

**EST FG:** 1.010

**EST ABV:** 6.7%

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## HOW-TO:

1. Place grain in large muslin bag and tie off. Heat 1.2 gal. (4.6 L) of water in your pot/kettle to 152°F and steep grains at this temperature for 45 minutes.
2. Heat another 1.5 quarts of water in a separate pot to 170°F. Lift the grain bag out of the pot/kettle and rinse the grains with this 1.5 quarts of water. Do not squeeze the bag, allow it to drip/drain. Top up to 2 ½ gallons.
3. Stir in the 6.6 lbs. Golden Light LME when you bring the wort to a boil.
4. When wort is boiling, start your 60 minute countdown
5. At 10 min., add the 8 AAU Wakatu.
6. At 0 min., add the 16 AAU Wakatu.
7. Let the wort stand for 20 min after flameout.
8. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
9. Dump the wort into your primary fermenter and top up 5.5 gallons with clean, cool water – target temperature is 68°-72°F.
10. Pitch yeast.
11. Allow to ferment for 14 days, then add the final bag of hops – dry hop for 7 days.
12. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
13. Age at least 2 weeks.
14. Drink!