

myLHBS Original Ales Cherry Blossom Ale
American-style Saison - 5 Gallon Extract Version
OG: 1.047 (1.053) FG: 1.005 ABV: 6.3 SRM: 7 IBU: 20

<p><u>Kit Inventory</u></p> <p>3 lb. Briess Golden Light dry malt extract 2 lb. Briess Bavarian Wheat dry malt extract 4 oz. CaraVienne 20 malt (crushed grain) 4 oz. Honey malt (crushed grain) 4.4 Bittering Units Mt. Hood pellet hops (bittering) <i>Divide 4.4 by the Alpha Acid value on the bittering hop package to determine the weight you will need.</i> <i>Ex: 4.4 BU / 5.5 AA = approximately .8 oz. hops.</i> 1 LALLEMAND Belle Saison dry Saison ale yeast 1 disposable muslin grain bag 1 lb. Tart Cherry Candi syrup</p>	<p><u>Liquid Yeast Upgrade</u></p> <p>1 Imperial B56 liquid Rustic Ale yeast</p> <p><u>Other Items You May Need</u></p> <p>Irish Moss or Whirlfloc (promotes beer clarity) Wyeast Nutrient (promotes yeast activity) Priming sugar Bottle caps Sanitizer</p> <p><i>Brewing this ingredient kit requires five gallon beer-making equipment including a five gallon brew pot.</i></p>
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Eight Steps To Excellence (3 gal. boil over 60 minutes using Late Malt Additions. Please read carefully.)

1. Pour 3 gallons of spring water into a clean pot and begin heating. Add the crushed grain to the muslin bag and tie a secure knot at the very top so water can move freely throughout it. Once the water reaches 165° – 170° F turn the heat off and gently stir in the steeping grain. Cover the pot tightly and let everything soak for 15 minutes. Finally, remove the bag, let it drain well and discard it. Add water as needed to make up the 3 gallons.
2. Bring this weak wort to a moderate but rolling boil, add the pre-measured bittering hops, and set a timer for 45 minutes.
3. After this first time interval is done, remove the pot completely from the burner and add all of the dry malt extract. Stir until everything is dissolved, making sure no malt clings to the bottom of the brew pot to avoid scorching. Return the pot to the burner and bring the wort back up to boiling. Be careful to watch for boil-overs.
4. Once the boil is steady, set the timer for 15 more minutes. Now add Irish Moss or Whirlfloc and yeast nutrient if using them. Consult product label for usage amounts.
5. After this second interval is done turn off the heat and immediately start cooling the wort to about 80° F. If you don't have a wort chiller use an ice bath: put the brewpot in a sink full of ice and a little water and stir gently until the pot feels cool. Aim for 15 minutes or less for the best beer.
6. Now pour the cooled wort into your fermenter and add enough pre-chilled water to make up the 5 gallon batch. We recommend refrigerating 3 gallons of water the night before to help cool the wort to the proper yeast pitching temperature quickly (~80° F wort mixed with cold water reaches ~70° F easily).
7. Stir vigorously to uniformly mix ingredients and introduce air. Verify the wort temperature is about 70° F, add the yeast and stir again. Move your fermenter to an area that will remain 70° F or so throughout fermentation. On the 7th day of fermentation, when vigorous activity has subsided, add the Tart Cherry Candi syrup to your primary fermenter. Stir it in very gently and let re-ferment for 7 – 10 days until Final Gravity is reached and your beer is clear. If you use a secondary fermenter rack the beer now and allow it to condition another 7 days. When the beer is ready, move on to Step 8. Do not bottle before final gravity (1.005) is reached and remains unchanged for at least two consecutive hydrometer readings.
8. Rack the beer, prime with corn sugar and bottle. Store at room temperature for 2 weeks and then try one!