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OAK-AGED BRETT SAISON

Yeast(s) Used: WLP653 *Brettanomyces lambicus*
Recipe Supplied by: White Labs Brewing Co.

About this Recipe:

This is a great base beer to utilize wild yeast and bacteria. For this version we’ve created a wild farmhouse ale that is full of barnyard funk and earthy herbal notes. Note - there is no bacteria present which means acidity will be kept to a minimum. This recipe is great to brew in the colder months, ready in time for cool summer evening bbqs, pairing this beer with grilled veggies and a fresh goat cheese garden salad.

Oak Aged Saison

Yeast: Primary fermentation - WLP565 Saison I Ale Yeast

Secondary fermentation: WLP653 *Brettanomyces Lambicus*

Original Gravity: 1.068

Final Gravity: 1.005

Estimated ABV: 8.27%

IBUs: 32.2

Grain (single infusion mash at 150°F):

49.9% 2-row barley (6lbs 8.7oz)

25% Caramunich Malt (3lbs 4.4oz)

15.1% White Wheat (2lbs)

10% Vienna Malt (1lb 5oz)

Hops:

.88 oz Hallertau Blanc (13.2 IBUs)

[60 minutes]

.88 oz Saaz (6.9 IBUs)

[25 minutes]

.88 oz Hallertau Blanc (10.1 IBUs)

[10 minutes]

.88 oz Saaz (2 IBUs)

[05 minutes]

Other:

WLP653 *Brettanomyces Lambicus* should be pitched once gravity hits 1.010 and will take up to six months to finish. Before bottling add 1.5oz of medium toasted French oak cubes. Leave in contact until desired flavor is achieved.

Belgian



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