



May all your fermentations be Great Fermentations!

## Hi Razz Saison — Our Brewer's Reserve Raspberry Hibiscus Saison!

Hi Razz is a saison that incorporates an infusion of hibiscus flowers to give the beer a unique color and flavor, as well as raspberry puree. The hibiscus flowers are steeped in a quart of nearly boiling water for 5 minutes, then strained out and the resulting liquid added at flameout. This, as well as the raspberry, lead to a very refreshing and unique saison experience!

### BEER SPECS

**Original Gravity on Brew Day:**  
1.046 —1.048 @ 65% efficiency  
1.050 —1.052 @ 70% efficiency  
1.053 —1.055 @ 75% efficiency  
Raspberry Puree add about 0.008  
**Final Gravity:** 1.004 —1.007  
**IBU:** 18-22  
**ABV%:** 5.1% - 6.7%

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)  
Yeast  
Bottle Caps (*53 caps needed*)  
Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

**Suggested Mash Temperature:**  
A low to moderate mash temperature is recommended to create a light, easy drinking saison that still retains a bit of body. We suggest a mash temperature of 149° - 151°F.

**Fermentation Schedule:**  
We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired. Sanitize the can of raspberry puree and open, adding to the secondary or the primary after primary fermentation is complete, and allow another one to two weeks before bottling or kegging. You may notice some refermentation during this time.

### RECIPE DETAILS

**9 lbs.** 2-Row Brewer's Malt  
**1 lb.** Red Wheat Malt  
**0.5 lbs.** Caravienne Malt

### FERMENTABLES

#### 60 MINUTE BOIL

**1.0 oz.** Challenger hops, added at the beginning of the 60 min boil  
**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil  
**5.0 oz.** Hibiscus Flowers - Infusion, added at the end of the boil

Before brewing, bring 1 quart of water to a boil, then turn off the flame. Add 5 oz of Hibiscus flowers in a muslin bag to the hot water and allow to steep for 5 minutes, working the flowers with a spoon to allow them to fully infuse. Strain the remaining liquid from the muslin bag. Add the infusion liquid to the boil kettle at the end of the boil.

**1.0 can** Raspberry Puree, added to the secondary or to the primary after primary fermentation is complete.

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Omega Yeast OYL500 Saisonstein's Monster or Danstar Belle Saison dry yeast.

**Brewer's Notes:** This beer is a fabulous combination of sweet and just slightly tart, with flavor and aroma notes coming from the yeast, hibiscus and raspberry, melding together in harmony. We did a test batch where the hibiscus was simply steeped at the end of the boil and it turned out well, so you may choose to do this instead of the infused liquid. No matter what you choose to do, this beer should be a very nice warm weather beer!

Please note that due to the added raspberry puree and additional fermentation, the final ABV might be slightly higher than calculated in "Beer Specs"

