



May all your fermentations be Great Fermentations!

Hippie Farm — Our Brewer's Reserve lemon lavender saison!

Something smells like a hippie farmhouse...saison, that is! This Brewer's Reserve take on a Belgian Saison adds some lemon peel for some extra citrus character, and adds a very small, yet potent addition of lavender flowers to make this the perfect light farmhouse for anyone's inner hippie!

BEER SPECS

Original Gravity:

1.048—1.050 @ 65% efficiency

1.051 —1.053 @ 70% efficiency

1.055 —1.057 @ 75% efficiency

Final Gravity: 1.004—1.008

IBU: 30-35

ABV%: 5.3% - 7.0%

Yield: 5 Gallons

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 mash temperature is recommended to create a light saison that is very fermentable. We suggest a mash temperature of 146° - 148°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

9.5 lb. 2-Row Brewer's Malt

1.5 lb. White Wheat Malt

FERMENTABLES

1.0 oz Northern Brewer, added at the beginning of the 60 minute boil

1.0 tsp. Irish Moss (*Optional*), added 20 min from the end of the boil

1.0 oz Spalt hops, added 15 min from the end of the boil

0.5 oz Lemon Peel, added 15 min from the end of the boil

1 oz of lemon peel is included. We recommend 0.5 oz for the recipe, but if you like more lemon flavor, you can use more!

1.0 gm Lavender Flowers, added 5 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Escarpment Labs Spooky Saison Yeast, Omega Yeast Labs OYL500 Saisonstein's Monster, Imperial Organic Yeast B56 Rustic, or Danstar Belle Saison dry yeast.

