



Tank Steven — Our Brewer's Reserve High ABV farmhouse ale!

Tank Steven is a high alcohol farmhouse-style saison that is our version of a similarly-named beer from Missouri. A huge fruit presence in the front end gives way to a spicy, peppery finish, Tank Steven will keep you warm and coming back for more. Named in honor of our own beloved Steve Kent!

BEER SPECS

Original Gravity:

1.066 —1.068 @ 65% efficiency

1.071 —1.073 @ 70% efficiency

1.076 —1.078 @ 75% efficiency

Final Gravity: 1.007—1.010

IBU: 33—37

SRM: 5 — 7

ABV%: 7.4% - 9.3%

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 moderate mash temperature is recommended to create a winter warmer that has a great balance between body and fermentability. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation for one to two weeks can be used to improve clarity and reduce sedimentation, if desired. Dry hop additions should be left in contact with the beer after primary fermentation or in the secondary for 4 to 7 days.

RECIPE DETAILS

- 10 lbs.** Pale Malt
- 2 lbs.** White Wheat Malt
- 1 lb.** Flaked Wheat

FERMENTABLES

- 0.25 oz.** Magnum hops, added at the beginning of the 60 minute boil
- 0.25 oz.** Bravo hops, added with 45 min left in the boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 oz.** Amarillo hops, added with 10 min left in the boil
- 1.0 lb.** Golden Candi Syrup, added with 10 min left in the boil
- 1.0 oz.** Citra hops, added with 5 min left in the boil
- 1.0 oz.** **Each** Amarillo and Citra hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Escarpment Labs Saison Maison Blend Yeast, Omega Yeast Labs OYL500 Saisonstein's Monster, Imperial Organic Yeast B64 Napoleon, or Danstar Belle Saison Dry Yeast.

A starter or 2 standard packs of yeast are highly recommended

Brewer's Notes: Tank Stephen is a beer in the same vein as a similarly-named high ABV farmhouse ale from Missouri. We tried to retain the character of the original as best we can with a recipe that gives the same sense of delicious fruit on the front end and a bit of spice on the back end! If you are feeling adventurous, you can do a more traditional mash schedule involving a protein rest at around 121-123F for 15 minutes, followed by a saccharification rest at 147-149F for 45 minutes, followed by a standard mash-out at 168-170F for 15 minutes. Even if you follow the single infusion mash schedule in "Mash & Fermentation," this still makes an excellent beer reminiscent of the French countryside!

