

# Ginger Saison

**Batch Volume: 2 gallons**

**Fermentables:**

- 4.5 lbs Belgian Pilsner Malt
- 0.5 lbs Wheat Malt
- 0.25 lbs Vienna Malt
- 170 g White Table Sugar (add to boil at 15 min.)

**Hops:**

- 30 g Hallertauer, Whole Leaf at 60 min.
- 10 g Hallertauer, Whole Leaf at 10 min.
- 10 g Styrian Goldings, Pellets at 5 min.

**Additional Flavour Ingredients:** 40 g Crystallized Ginger, cut into pea sized pieces at 1 min.

**Yeast:** Wyeast 3711, French Saison

**Notes:**

Mash for 60 minutes at 146 °F. Target pre-boil gravity: 1.041. Boil for 60 minutes with the hop, sugar, and ginger additions listed above. Target original gravity: 1.059. Ferment for two weeks at a target temperature of 72 °F. Target final gravity: 1.003. Target ABV: 7.35 %. 56 g of dextrose used for bottling.