

# Petite Saison D'ete



Documento oficial de Caribbean Brewing

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## ALL GRAIN

### This is a session-strength Saison

O.G: 1.041 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary
- 2 weeks bottle conditioning

#### MASH INGREDIENTS

- 4.5 lbs Weyermann Pilsner
- 2.75 lbs. Weyermann Vienna
- .75 lb Torrefied Wheat

#### MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

#### BOIL ADDITIONS & TIMES

- 1 oz. Glacier (60 min)
- ..25 oz. Glacier (10 min)
- .25 oz. Saaz (10 min)
- .75 oz. Glacier (2 min)
- .75 oz. Saaz (2 min)

#### LIQUID YEAST:

Wyeast #3711 French Saison.  
Optimum temperature: 60–72°F

#### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)