

Hildegard Spelt Saison

OG: 1.053
FG: 1.013
ABV: 5.2%
IBU: 21

AG



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Kit Inventory

STEEPING GRAIN

6 lbs. Dingemans Pilsen

3 lbs. Weyermann Spelt

8 oz. Rice Hulls

HOPS

2 oz. Styrian Golding

Yeast Recommendation

A blend of Wyeast 3711 French Saison and Wyeast 3824 Belgian Saison

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Styrian Goldings (60 Min)

0.5 oz. Styrian Goldings (20 Min)

0.5 oz. Styrian Goldings (5 Min)

OG: _____ FG: _____ (OG - FG) x 131.25 = ABV%

Mash in at 122F for 15 minutes
Raise to 145F
Hold for 90 minutes
Raise to 168F for mash out.
Hold for 10 minutes.
Begin vorlauf