



Meet Tim Adams

Tim is the owner of Oxbow Brewing Company, a farmhouse brewery in Newcastle, Maine. When he's not crafting unique ales and lagers in his converted barn, he's working on new recipes on his homebrew system. Tim created this beer recipe just for us so you can try your hand at home. A little B.I.Y, if you will.

"The bright flavors of the saison yeast pair perfectly with the delicate floral notes of fermented honey in this classic farmhouse ale. Track down some local honey to take your terroir to the next level!"

Tim Adams, Oxbow Brewing Co.
YETI Ambassador | Brewer

Tag us @yeti and Tim @oxbowbeer to share your setup, process, and/or results. *Cheers, y'all!*

Honey Saison

You'll Need:

INGREDIENTS

- 5 lbs Pilsner Malt
- 2 lbs Vienna Malt
- 1 lb Wheat Malt
- 1.5 oz Hallertauer Hersbrucker hops (4.3% AA) @ first wort hop
- .5 oz Hallertauer Hersbrucker hops (4.3% AA) @ 10 minutes
- 16 oz raw unfiltered honey @ whirlpool
- 12 oz raw unfiltered honey @ bottling
- Wyeast French Saison yeast

**Tim says: Online retailers can be a convenient resource, but check out and support your local homebrew store!*

Yield: 5 Gallons / ABV: 6%

Process:

- 1. Heat Water.** Bring 3.5 gallons of water to 165° F
- 2. Crush Malt** in the grain mill and collect in your bucket.
- 3. Mix** the crushed grains and water in your mash tun (or Tundra® 45 Hard Cooler) and allow to rest for 45 minutes. During this time heat 5 gallons of water to 170° F and transfer to water silo.
- 4. Recirculate** the wort through mash bed until clear and then transfer to brew kettle with the first wort hop addition. As it transfers, rinse the wort by sparging (adding hot water to top of mash) using hot water from the Silo. This helps ensure the sugars in the malt are washed and collected in the kettle.
- 5. Boil wort** for 75 minutes adding finishing hops 10 minutes before you're done.
- 6. Whirlpool wort** at end of boil, stir wort in a continuous circular motion create a whirlpool, causing solids to gather and settle in the middle of the kettle so that we can remove the wort without all the hops and proteins.
- 7. Cool wort.** Transfer the wort from kettle to primary vessel via heat exchanger which will cool the wort from 200+ to about 68° F. Add yeast to cooled wort.
- 8. Wait.** After 1-2 weeks of primary fermentation, transfer to a secondary fermentation vessel, or your LoadOut™ Bucket.
- 9. Add honey** diluted in 2 pints of boiled water to create fermentation in bottle for natural carbonation.
- 10. Fill bottles**, cap tightly, and store at warm room temperature, ideally around 72° F. The beer should be carbonated and ready to drink in 1-2 weeks.

EQUIPMENT

- Mash Tun** – I use a Tundra® 45 Hard Cooler
- Mash Paddle**
- Thermometer**
- Heat Exchanger**
- 8-10 Gallon Kettle & Flame** – If you have ever deep-fried a turkey, you can use the same kettle and flame.
- 6-7 gallon primary fermentation bucket or carboy**
- 5 G secondary fermentation bucket** – I like the LoadOut™ Bucket and lid.
- Bottling Bucket** – I like the 6 G water silo. Just like the Tundra, it can be modified for homebrewing.
- Glass Bottles** – Be sure they are sanitized before you fill.

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