

Cherry Saison 5 gallons all grain (or extract)–

8 pounds pilsner malt (or 5 lbs Pilsen DME)

0.75 pounds Wheat malt (or 0.5 lbs Wheat DME)

0.25 pounds crystal malt 40 Lovibond

0.25 pounds special B

Mash grains at 153 degrees for 60 minutes

Bring to a boil and add:

0.5 pounds cane sugar (table sugar)

1.0 oz. fuggle hops 80 minutes

0.5 oz. Saaz hops 30 minutes

½ tsp Irish Moss 30 minutes

Crack open the following spices and toast in a dry skillet

.375 oz black peppercorns

.25 oz coriander seed

.25 oz mahlab

Add spices to last 10 minutes of boil

Wyeast 3724 Belgian Saison Yeast Or Lallemand BelleSaison