

# LOVE2BREW

## AMBROSIA – IMPERIAL SAISON (PARTIAL MASH)



Ambrosia – The food of the Gods. This Imperial Saison is aptly named as it has been known to bring euphoric sensations to all who have imbibed on it. The base brew is a big Saison, a pale orange beer showcasing notes of spice and citrus fruits that are supported by a soft malt backbone and a dry finish. You add to the complexity and uniqueness of this brew by aging it on diced dried Apricots and then soaking American Oak Chips in the brew. The end result is a beer that tricks the senses. Distinct oak aromatics and hints of citrus give way to a flavor profile of spice, apricots, and just a hint of oak. Ambrosia is a premium homebrew that will impress craft beer enthusiasts and novices alike.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Week Secondary Fermentation
- 2 Week Bottle Conditioning
- Original Gravity: 1.071
- 7.7% ABV (Estimated)
- IBUs: 28.2
- SRM: 4.4
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 6 lb. Pilsner Malt Extract
- 2.5 lb. Belgian Pilsner Malt
- 1 lb. Vienna Malt
- 2 oz. Acid Malt

#### Hops

- 1 oz. Warrior (Bittering)
- 1 oz. Styrian Goldings (Aroma)

#### Yeast Choices

- Safbrew T-58
- Belle Saison Yeast
- White Labs Saison II Yeast (WLP566)
- Wyeast Belgian Saison Yeast (3724)

#### Other

- 12 oz. Dried Apricots
- 4 oz. Oak Chips
- 5 oz. Priming Sugar

### EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- Thermometer & Hydrometer
- 2x Fermentation Vessels
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

### GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
  - Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
  - Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
  - Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
  - Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
  - You'll need approximately 4 hours to complete this brew. Schedule accordingly.
  - Homebrew (To enjoy in moderation while brewing)\*
- \*Optional

## BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 155°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **150°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.  
\* An easy way to maintain temperature is to set your oven to warm and stick your kettle in the oven. If this is not an option you may wrap your kettle in old blankets or towels to help insulate.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After your 60 minute Mash is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly over the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. 60 Minutes: Add 6 lb. Light Malt Extract. Stir.
10. 60 Minutes: Add 1 oz. of Warrior for bittering.
11. 15 Minutes: Add 1/2 oz. of Styrian Goldings for Aroma.
12. 5 Minutes: Add 1/2 oz. of Styrian Goldings for Aroma.
13. After your wort is done boiling it is very important you cool it as quickly as possible. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

## COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

## FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After 2 weeks you will need to transfer your beer into a secondary fermenter. Prior to transfer follow the steps below:
  - a. Open Apricot package included in your Beer Recipe Kit.
  - b. Cut apricots into quarter (1/4) sections.
  - c. Sanitize fruit by rinsing with Star San for 30 seconds.
  - d. Add Apricots to fermenter.
4. Transfer beer into secondary fermenter. Age for 2 weeks.
5. After 2 weeks prepare your Oak Chips by boiling them in water for 3 minutes. Remove Oak Chips from water and add to your secondary fermenter. Age for 1 week.
6. After 1 additional week of secondary fermentation you are ready to bottle or keg your beer.

## BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

## ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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