

# CRANBERRY CLASSIC

## DARK SAISON

Ok, so we might not be able to get to Belgium right now, but we can still bring a bit of Belgium home to us. And that's exactly what this 'berry, berry' delicious Saison beer manages to do. A bit of tradition and a modern twist with dried cranberries coming on board. 'Dark and dry' is the only way to describe this drop. After clearing to amber-brown in the glass, aromas of spice and pepper take flight. Flavours of coffee and toffee then travel along with hints of fruit and a subtle roasty, before finally arriving at a dry, peppery finish. Santé and proost!



Beer Style	Ale, Amber
Flavour Profile	Malty, Fruity, Spicy
Alcohol Content	5.2
Colour (EBC)	36
Bitterness (IBU)	31
Volume	22L
Difficulty	Advanced

### INGREDIENTS

- 1 x 1.7kg Coopers European Lager
- 1 x 1.5kg Thomas Coopers Amber Malt Extract
- 1 x 100g Dark Crystal Malt
- 1 x 100g Carafa I Malt
- 1 x 170g Dried Cranberries
- 1 x 25g Styrian Golding Hops
- 1 x 11g Lallemand Belle Saison Ale Yeast
- 1 x 250g Coopers Carbonation Drops

## 1. MIX

- Place the Carafa I Malt and Dark Crystal Malt in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- In a good size pot (around 5 litres) bring 2 litres of water to approximately 60-70°C.
- Add the cracked Carafa I Malt and Dark Crystal Malt (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes.
- Remove the Carafa I Malt and Dark Crystal Malt by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the malt back into the pot.
- Bring the liquid to the boil and add Styrian Golding Hops and boil for 10 minutes.
- Remove the pot from the heat and add the Dried Cranberries to the liquid (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper).
- Set the pot in a cold/ice water bath to cool (approx. 15 minutes) then strain into a fermenting vessel (FV) saving the cranberries.
- Add the European Lager and the Amber Malt Extract to the FV, stir to dissolve then top up with cool water to the 18 litre mark and stir thoroughly.
- Check the brew temperature and top up to the 22 litre mark with warm water to get as close as possible to 25°C.
- Add the cranberries in and sprinkle the Lallemand Belle Saison Ale Yeast, then fit the lid.

## 2. BREW

- Ferment temperature can be warmer than normal and could be between 22-30°C.
- Fermentation has finished once the specific gravity is stable over 2 days.
- Expected readings should finish in the range of 1010 – 1015.

## 3. BOTTLE

- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18°C.

## 4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in the short term.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 5.2% ABV.