

ROBERT SAISON CLONE

Russian River Brewing Company – Natalie & Vinnie Cilurzo



Original Gravity: 1.046/11.40 Plato **Terminal Gravity (at bottling):** 1.001/.25 Plato

ABV: 5.80% (pre-bottling)

ABV: 6.20%

IBU's (Lab Tested): 45

Final Beer pH: 4.25

Final Beer Color: 6.10 SRM

Step Mash Temperature: 130F – 30 minutes

Step Mash Temperature: 140F – 30 minutes

Step Mash Temperature: 150F – 30 minutes

Mash pH: 5.2-5.40

Sparge Water Temperature: 168F

Wort Knockout Temperature: 70F

Fermentation Temperature: 76F

Kettle Full Volume (after lauter/pre-boil): 6 gallon

Malt / Sugar Bill:

Pilsner Malt 93%

Dextrose Sugar 7%

Hop Bill:

Variety	Quantity	Alpha Acid	Hop Addition Time
Brewers Gold	2.50 oz	9.00	75 minutes
Tettnang	2.00 oz	4.30	30 minutes
St. Golding - Celeia	1.50 oz	4.00	Whirlpool / 5 minutes after end of boil
Hallertauer Mittelfruh	1.50 oz	4.30	Whirlpool / 5 minutes after end of boil
Tettnang	1.50 oz	4.30	Whirlpool / 5 minutes after end of boil
St. Golding - Celeia	1.00 oz	4.00	Dry Hop-42F
Hallertauer Mittelfruh	1.00 oz	4.30	Dry Hop-42F
Tettnang	1.00 oz	4.30	Dry Hop-42F

Yeast: Saison strain of your choice (see sidebar note about Saison yeast)

Water: Calcium chloride and calcium sulfate additions to adjust water profile to 50 ppm chloride, 150 ppm sulfate, 150 ppm calcium

Directions:

Add half of the salts to the mash water

Follow the step mash timing and temperatures above

Vorlauf the wort until it is clear

Sparge with 168F water

Collect 6 gallons of wort and bring to boil

Add the remaining salts to kettle and follow the hop bill above

After flameout let the wort stand for 5 minutes

Using paddle spin wort for one minute to create a whirlpool

Let the wort stand for 20 minutes

Cool the wort to 70F and pitch yeast

After primary fermentation, if possible, drop the temperature of the beer to 42F and add dry hops. Let beer sit for 4 days and rack beer off of the yeast and dry hops and let sit for up to two weeks at 42F (if possible). Bottle with priming sugar to achieve a Co2 level of 2.75 Vol. Co2.

When writing a homebrew clone recipe I like to express the malt bill in percentages instead of by weight as only you know the true efficiencies of your brewhouse.

For a healthier fermentation be sure to aerate your wort and don't forget to add some yeast nutrient or zinc to the wort at the end of boil or when you pitch your yeast.

The yeast is the heart and soul of a Saison, however, not all Saison strains are created equal. This is because many of them are Diastatic STA1+ which makes it a "killer" yeast strain. This means that some Saison yeast will ferment your beer to almost 0 Plato. Once you find a strain you like you can dial in your recipe to adjust for the attenuation of your chosen yeast.

It should also be noted that many Saison strains do not like to ferment in a closed environment. Once you are experienced enough you might consider removing the fermentation lock once primary fermentation has started. The Co2 blowing off will protect your beer from oxidation. However, you will want to re-install the fermentation lock when the primary fermentation slows down.

Another trick to create an even better Saison is to split the batch between two carboys. This will create a 1 x 1 ratio in your fermenters meaning your height and width of wort are approximately the same.

I prefer my Saison bottled instead of on draft. This is because you can create a higher carbonation in a bottle. Additionally, once you perfect your base Saison recipe, try adding a little Brettanomyces at bottling for a Brett finished Saison.

MIND CIRCUS HAZY IPA CLONE

Russian River Brewing Company – Natalie & Vinnie Cilurzo



Original Gravity: 1.062/15.1 Plato

ABV: 7.00%

Final Beer pH: 4.50

Mash Temperature: 152F

Mash Time: 30-60 Minutes

Wort Knockout Temperature: 64F

Fermentation Temperature: 68F

Terminal Gravity: 1.010/2.5 Plato

IBU's (Lab Tested): 60

Final Beer Color: 6.90 SRM

Mash pH: 5.2-5.40

Sparge Water Temperature: 168F

When writing a homebrew clone recipe I like to express the malt bill in percentages instead of by weight as only you know the true efficiencies of your brewhouse. For this beer you might want to increase the kettle full volume as there are significant losses due to the heavy hop load in the whirlpool. In this case you might need to increase your hop bill and all the other related recipe parameters.

Kettle Full Volume (after lauter/pre-boil): 6 gallon

Malt Bill:

2 Row Malt	55%
Pilsner Malt	14%
Wheat Malt	7%
Un-Malted Wheat	7%
Oats	17%

A note about the hop bill, feel free to swap out a hop variety or change the percentages if there is one hop you prefer over another. Additionally, if you prefer a slightly less hoppy beer feel free to reduce the hop load.

Hop Bill:

Variety	Quantity	Alpha Acid	Hop Addition Time
Brewers Gold	.75 oz	9.0	75 minutes
Amarillo	.50 oz	8.6	Whirlpool / 5 minutes after end of boil
Azacca	1.50 oz	12.2	Whirlpool / 5 minutes after end of boil
Comet	1.00 oz	9.0	Whirlpool / 5 minutes after end of boil
Mosaic	.50 oz	8.5	Whirlpool / 5 minutes after end of boil
Nelson	.50 oz	10.7	Whirlpool / 5 minutes after end of boil
Strata	2.50 oz	12.0	Whirlpool / 5 minutes after end of boil
Azacca	1.50 oz	12.2	Dry Hop
Citra	1.50 oz	14.1	Dry Hop
Mosaic	2.00 oz	8.5	Dry Hop
Strata	1.50 oz	12.0	Dry Hop

For a healthier fermentation be sure to aerate your wort and don't forget to add some yeast nutrient or zinc to the wort at the end of boil or when you pitch your yeast.

Yeast: Lallemend New England (American East Coast Ale Yeast) or similar

Water: Calcium chloride and calcium sulfate additions to adjust water profile to 175 ppm chloride, 100 ppm sulfate, 150 ppm calcium

Directions:

Add half of the salts to the mash water

Mash at 152F for 30-60 minutes (use iodine test to confirm conversion)

Vorlauf for one minute then start run-off

Sparge with 168F water

Collect 6 gallons of wort and bring to boil

Add the remaining salts to kettle when first hop addition is made

After flameout let wort stand for 5 minutes

Add whirlpool hops

Using a paddle spin wort for one minute to create a whirlpool

Let wort stand for 20 minutes

Cool the wort to 64F and pitch yeast (proof yeast if using dry yeast)

On day three of fermentation add the dry hops

Primary fermentation will be complete on day five or six but a secondary fermentation will continue due to hop creep which often takes up to 10 days from the time the dry hops were added. If possible, rack the beer off the yeast and dry hops three days after the dry hops were added. You will know hop creep is over when the beer stops fermenting and the terminal gravity levels out.

For an even more intense hop character try using the "cool-pool" technique. Here you would "high gravity brew" your base recipe leaving all the recipe parameters the same except the kettle full volume (KFV), here you would reduce the KFV by 8% to 10%. Just after flameout, add a pre-calculated volume of cold (sterile) water to the kettle to hit the correct gravity and to cool the wort down to 185F-195F. From here make your whirlpool hop addition and conduct the whirlpool process as normal. Make sure you do not go below 185F as you may run the risk of wild yeast or bacteria being present.

GRILLED CORN, FENNEL, AND ARUGULA SALAD WITH PARMESAN VINAIGRETTE

I'm one of those fennel advocates who believes it's often overlooked and widely underused. It's so versatile and I like it both melted over heat in olive oil, as well as a raw, crunchy component in salads. For this summery dish, I match it up with peppery arugula to balance out the sweet corn and salty, nutty Parmesan. This is a great warm weather entrée salad, but it can also be a good side for grilled fish or chicken.

Makes 4 entrée-size servings or 6 appetizer servings

Prepare a medium-hot charcoal or gas grill.

In a large bowl, add the fennel, olive oil, lemon juice, and lemon zest. Season with salt and pepper and toss well.

Place the corn on the grill grates and close the cover. Roast for about 10 minutes; the husks will blacken. Transfer to a plate and, when cool enough to handle, shuck the corn. Cut the kernels from the cobs into the bowl with the fennel; toss well and season to taste with salt and pepper. Add the arugula, mint, and half each of the parsley, chives, and dill.

Divide the salad among plates or serve on a platter. Garnish with the remaining parsley, chives, dill, and the reserved fennel fronds. Spoon some of the Parmesan Vinaigrette over the salad. Finish with a crank of black pepper and serve immediately.

2 large fennel bulbs, halved, cored, and thinly sliced with a sharp knife or mandoline between $\frac{1}{4}$ - and $\frac{1}{2}$ -inch-thick, fronds reserved

2 tablespoons extra-virgin olive oil

Finely grated zest and juice of 2 lemons

Kosher salt

Freshly ground black pepper

4 ears of corn in the husk, tough leaves and tassels removed

6 cups arugula

2 sprigs mint, torn

1 cup parsley leaves, loosely packed

$\frac{1}{4}$ cup thinly sliced chives

$\frac{1}{4}$ cup dill fronds

Parmesan Vinaigrette (recipe follows)

PAIRING STRATEGY

I've always found that the natural sweetness of corn has the unique ability to push the flavors of malt and hops together. Normally when you taste a beer, they're very separate from one another, but here the grilled corn is a bridge. As an added bonus, fennel quietly accents the hops, making them a bit more pronounced.

PARMESAN VINAIGRETTE

Makes 1 cup

Place all ingredients in a blender or food processor and pulse until well combined. Refrigerate until ready to use, up to two days.

$\frac{1}{2}$ cup finely grated Parmesan cheese

$\frac{1}{2}$ cup extra-virgin olive oil

2 teaspoons finely grated lemon zest

3 tablespoons fresh lemon juice

2 garlic cloves

2 teaspoons freshly ground black pepper

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{4}$ cup basil leaves



RICOTTA GNOCCHI WITH PARMESAN BRODO

Gnocchi is one of my all-time favorite dishes to make: from mixing the dough, to rolling out pieces like little pillows, it's near therapeutic. Some swear by using purely potato, others incorporate semolina for crunch, but I like the delicate richness of ricotta gnocchi, made even better floated in Parmesan broth. For a little flash of green, I sauté peas with ramps and garlic scapes to help break up the cheesiness of the dish. The real trick here is to save all your Parmesan rinds in a resealable plastic bag in the freezer for just such an occasion.

Makes 4 servings

Make the gnocchi dough: In a bowl, combine the ricotta, egg, and Parmesan and mix until smooth. Using your hands or a fork, gently work in $\frac{1}{2}$ cup of the flour until well mixed. Add another $\frac{1}{4}$ cup flour and continue to mix, then season with $\frac{1}{2}$ teaspoon salt. If the dough is still sticky, add more flour, 1 tablespoon at a time, until you can roll the dough between your fingers without sticking.

Wrap the dough in plastic and let rest at room temperature for at least 30 minutes and up to 1 hour.

Make the gnocchi: Lightly coat a work surface with flour and scatter some flour in the bottom of a rimmed baking sheet. Take about $\frac{1}{4}$ cup of the dough and roll it between your hands to form a rope. Place the dough on the work surface and continue rolling with your hands until the rope is uniform and about $\frac{1}{2}$ -inch thick. Cut the dough into 1-inch pieces and transfer the gnocchi to the floured baking sheet. Repeat with the remaining dough. Place the baking sheet in the freezer for 30 minutes to 1 hour to set.

Make the brodo: In a saucepan, combine the Parmesan rind, carrot, onion, celery, and stock. Bring to a boil, then lower the heat and simmer for 1 hour. Pour the brodo through a fine-mesh strainer and discard the solids. The brodo can be made up to 24 hours ahead of time and refrigerated until ready to use.

Heat the oil and butter in a large skillet over medium-high heat until the butter has melted. Working in batches (don't crowd the pan), add the gnocchi and cook without moving the pan, until the gnocchi is browned on one side, about

FOR THE GNOCCHI

16 ounces ricotta cheese
1 large egg
1 cup grated Parmesan cheese
1 cup all-purpose flour, plus more as necessary
Kosher salt

FOR THE BRODO

1 Parmesan cheese rind, about 4 ounces
1 carrot, cut into thirds
1 medium onion, cut into quarters
1 celery stalk, cut into thirds
4 cups chicken or vegetable stock

TO COMPLETE

2 tablespoons olive oil
2 tablespoons unsalted butter
 $\frac{1}{4}$ cup garlic scapes, thinly sliced
 $\frac{1}{4}$ cup thinly sliced ramps (or spring onions)
Kosher salt
Freshly ground black pepper
1 cup shelled English peas (from about $1\frac{1}{2}$ pounds)
2 ounces pea tendrils, for garnish
Grated Parmesan cheese, for serving

PAIRING STRATEGY

Any hop-forward beer with herbal notes will soften the boldness of the scapes and ramps, making room for the gentle flavors of the gnocchi and brodo.

30 seconds. Gently flip the gnocchi over and cook until the other side is browned, about 30 seconds longer. Transfer to a plate and set aside. Repeat with the remaining gnocchi.

In the same pan, combine the garlic scapes and ramps and season to taste with salt and pepper. Cook the vegetables until softened, 2 to 3 minutes. Add the peas and enough brodo to fill the pan with 1 to 2 inches of liquid. Bring the liquid to a boil, then lower the heat and simmer the vegetables for 5 minutes, until tender. Add the gnocchi and simmer until warmed through. Season to taste with salt and pepper if needed.

Divide the gnocchi, vegetables, and brodo among four bowls. Garnish with the pea tendrils and grated Parmesan cheese and serve.





SEARED SALMON WITH CARAWAY SPAETZLE AND CRÈME FRAÎCHE

You don't see enough spaetzle these days. It's a Germanic egg noodle that's surprisingly easy to make and has so many variations. Here, the crispy spaetzle acts as a substitute for crisped salmon skin. Add in soft, luscious crème fraîche and your fork will be swimming through the plate for a perfect bite of all three components together, a trifecta of bitterness, herbs, and fat.

Makes 4 servings

Bring a large pot of water to a boil and season with salt. Prepare an ice bath.

Meanwhile, in a large bowl, whisk together the milk, eggs, and rye flour until well blended. Add the all-purpose flour and, using your hands or a wooden spoon, mix until well combined and batter-like (the dough will be sticky). Season with a pinch of salt, add the caraway seeds, and stir to combine.

Using a spaetzle press or a colander with large holes, push the dough into the boiling water (it should form small dumplings). Boil the dumplings until they float, about 3 to 5 minutes. Using a slotted spoon or mesh strainer, transfer the spaetzle to the ice bath to cool briefly, then transfer to a paper towel-lined platter. When all of the spaetzle have been cooked, toss them with 1 tablespoon of the canola oil and reserve.

Heat a skillet over high heat. Pat the salmon dry and season with salt and pepper. Lower the heat to medium-high and add the remaining 2 tablespoons canola oil to the pan. Place the salmon in the pan; if it has skin, place it skin side down; if not, place the rounded side down. Cook until the salmon is browned on one side, then flip and continue cooking until the salmon is cooked through, about 5 to 7 minutes total. Transfer the salmon to a plate and let rest.

Melt the butter in a large skillet over high heat. When the foaming subsides, add the spaetzle and cook, tossing frequently, until lightly browned. Season to taste with salt and pepper.

Spoon some of the crème fraîche across the bottom of four plates and top with the spaetzle. Place the salmon on top of the spaetzle and garnish with the herbs. Serve immediately.

Kosher salt

¼ cup whole milk

2 large eggs, beaten

2 tablespoons rye flour

1 cup all-purpose flour

1 teaspoon caraway seeds, toasted and coarsely ground

3 tablespoons canola oil

Four 5-ounce salmon fillets

Freshly ground black pepper

2 tablespoons unsalted butter

½ cup crème fraîche

½ cup parsley leaves

½ cup dill fronds

6 chives, cut into 1-inch pieces

PAIRING STRATEGY

Hops elevate the herb garnish and help bring this dish together as one cohesive bite. The malt enhances the richness of the salmon, whereas the caraway aromatizes the dish like hops.

THE BEER PANTRY

Adam Dulye



COQ AU SAISON

Coq au vin is a traditional French dish of chicken, bacon lardons, and mushrooms, typically braised in a deep red Burgundy. All across France, there are many variations of this recipe depending on the wine of the region. In Alsace, aromatic white wine is used, in the south, it might be rosé. For our unique craft beer approach, this recipe has been adapted to bring out the peppery spice of a saison, just as in France. This recipe can be made richer by swapping the saison out for a dubbel, which doesn't spike the alcohol too high, but keeps a good amount of spice in the braise. Served over mashed potatoes, this dish is a perfect pairing for a cool spring evening or a cold autumn night.

Makes 4 servings

Brine the chicken for 4 to 6 hours.

Remove the chicken from the brine and pat dry with paper towels. In a large, heavy-bottomed saucepan or Dutch oven, heat the oil over medium heat. Add the bacon and cook until lightly browned and crisp, 3 to 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate and set aside, leaving the bacon fat in the pan.

Heat the pan with the bacon fat over medium-high heat. Season the chicken pieces with salt and pepper and place them, skin side down, in the pan. Cook until browned on all sides, 7 to 11 minutes. Transfer the chicken to a platter. Add the thyme, bay leaf, garlic, and onions to the pan and cook, stirring, for 1 minute. Add the mushrooms and deglaze the pan with the beer, scraping up any browned bits with a wooden spoon. Season with salt and pepper. Return the chicken to the pot and add the stock. Bring the liquid to a simmer, cover the pot, and cook for 30 minutes. Uncover the pot and continue simmering until the chicken is cooked through and sauce has thickened, about 25 minutes longer. Add the butter and stir to coat the chicken and mushrooms. Discard the bay leaf.

Sprinkle the reserved bacon over the chicken and vegetables and serve.

1 whole chicken, broken into 2 breasts, 2 thighs, and 2 legs

1 recipe Beer Brine for Pork and Poultry using a saison (see page 191)

2 tablespoons olive oil

2 slices thick-cut bacon, cut crosswise into 1/4-inch lardons

Kosher salt

Freshly ground black pepper

2 thyme sprigs

1 bay leaf

3 garlic cloves, thinly sliced

12 cipolini onions, peeled

1 pound fresh crimini, shiitake, or chanterelle mushrooms

1/4 cup saison (or brown ale/dubbel for a richer version)

2 cups chicken stock

2 tablespoons unsalted butter

PAIRING STRATEGY

Pair this, of course, with a saison. Look for the carbonation to release the fat from your tongue and for the spice to complement the warmth of the dish. If you're looking for something just a little bit richer, feel free to pair this with a brown ale or a dubbel.

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HANGER STEAK WITH TATER TOTS AND BEER MUSTARD

A hanger steak with an easy shallot pan sauce makes a great weeknight meal—even better when served with tater tots. I've become a little obsessed with tots. I like mine to be part creamy potato, part shredded potato, almost as if a tater tot met a croquette at a bar. They're all the better to mop up steak juices this way. They can be made ahead and frozen, too. Just make sure to keep a pot of beer mustard handy.

Makes 6 servings

Place the cut up potatoes with garlic cloves in a large saucepan and cover them with cold water. Season with salt and boil the potatoes until tender, 20 to 25 minutes. Strain the potatoes and garlic, reserving $\frac{1}{4}$ cup of the cooking water, and purée in a blender until smooth.

Place the remaining whole potatoes in the saucepan and cover with cold water; season with salt. Bring the water to a boil, lower the heat, and simmer for 5 minutes. Drain the potatoes and let them cool to room temperature. Shred the potatoes on a box grater into a mixing bowl. Add 2 tablespoons of the flour and the chives. Add the potato purée and mix well with a wooden spoon. Season to taste with salt and pepper.

Scoop 1 tablespoon of the potato mixture and form it into a ball, pressing out any air, then roll it into a cylinder. Place the tater tot on a baking sheet and repeat with the remaining potato mixture. Refrigerate the tater tots for 30 minutes to set.

In a shallow bowl, whisk together the eggs and milk. Place the remaining $\frac{1}{4}$ cup of flour in another bowl. Remove the tater tots from the refrigerator and, working with one at a time, dip a tater tot into the egg mixture, shaking off any excess, then roll the tot in the flour. Place on the baking sheet and repeat with the remaining tots. Refrigerate the tots for 30 minutes.

Preheat the oven to 250°F. Heat a medium skillet over medium-high heat and add $\frac{1}{4}$ cup of canola oil, making sure to cover the bottom of the pan with $\frac{1}{4}$ inch of oil. Once the oil is hot, fry the tater tots in batches, stirring frequently, until golden brown on all sides. Using a slotted spoon, transfer the tots to

2 pounds russet potatoes, peeled, and cut into 2-inch pieces, plus 1 pound russet potatoes, peeled and left whole

3 garlic cloves, thinly sliced

Kosher salt

Freshly ground black pepper

1 cup plus 2 tablespoons all-purpose flour

1 tablespoon finely chopped chives

2 large eggs

1 tablespoon whole milk

$\frac{1}{4}$ cup plus 2 tablespoons canola oil

2 pounds hanger steak, trimmed

2 tablespoons unsalted butter

6 medium shallots, finely chopped

1 bay leaf

1 teaspoon granulated sugar

1 cup chicken stock

$\frac{1}{4}$ cup chopped parsley leaves

Beer mustard, for serving (see page 191)

a baking sheet. Repeat until all the tots are done frying and transfer the tray to the oven for 5 minutes.

Season the hanger steak with salt and pepper. In a skillet, heat the remaining 2 tablespoons of canola oil over high heat. Add the hanger steak and cook until the bottom is well browned, about 5 minutes. Turn the steak over and add the butter. Continue cooking until the internal temperature of the steak reaches 140°F on an instant-read thermometer, about 5 minutes longer for medium rare. Transfer the steak to a plate and let rest.

Heat the skillet used to cook the steak over medium heat. Add the shallots, bay leaf, and sugar to cook, stirring, until the shallots are lightly browned, 3 to 5 minutes. Add the chicken stock, bring the liquid to a simmer and reduce until the sauce is thick enough to coat the back of a spoon. Turn off the heat, discard the bay leaf, stir in the parsley, and set aside.

Slice the hanger steak against the grain and plate on a platter or divide evenly among six plates. Arrange the tots around the steak and spoon the shallot sauce on top of the steak. Serve with the mustard on the side.



OLIVE OIL CAKE

Olive oil and honey work well with bitter, sour, and sweet flavors, so this cake has a broad pairing spectrum. It's deceptively tasty for how simple it is. It's really a blank slate for other flavors as well, a seasoned setting for experimentation. I like using grassier and greener olive oils, which can stand up to stronger beers.

Makes 8 servings

Preheat the oven to 350°F and grease a 9-inch round cake pan with baking spray.

In a stand mixer fitted with the whisk attachment, beat the eggs and sugar at medium speed until they've doubled in volume. Add the oil, honey, lemon zest and juice, and 1 teaspoon salt and mix until well combined. In another bowl, whisk together the flour, cornmeal, and baking powder until just combined. With the mixer on low speed, add the flour mix into the egg and sugar mix, and beat slowly until just combined. Use a spatula to scrape down the sides and bottom of the bowl.

Pour the batter into the prepared pan and bake for 12 minutes. Rotate the cake and bake until a toothpick inserted into the center comes out clean, another 12 to 15 minutes longer.

While the cake bakes, in a small bowl, whisk together the water and confectioner's sugar until smooth. Brush the top of the cake with the icing as soon as it comes out of the oven. Let the cake cool in the pan for 5 minutes before turning it out onto a wire rack to cool for at least 15 minutes before slicing and serving.

4 large eggs
1 cup granulated sugar
¾ cup olive oil
2 tablespoons honey
Finely grated zest and juice of 2 lemons
Kosher salt
1½ cups all-purpose flour
¾ cup cornmeal
2 teaspoons baking powder
2 tablespoons water
½ cup confectioners' sugar

PAIRING STRATEGY

Try tripels and quads with this and see how they'll bring out the spiciness of the olive oil as well.

