



# Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



## 2016 First Place SJPC

### “Deer Fantom”

A Belgian Style Saison Recipe

by Manuel Roman Vikus – Vego, Spain

Manuel’s Belgian style saison, made with Styrian Goldings and Hallertau Blank hops, earned him 1st place in the worldwide SJPC finals in 2016.

#### INGREDIENTS

For 5 Gallons US (18.9)

##### MALTS

7 lbs. Pale Malt 2 Row (2.0 SRM) – 65.2%

2 lbs. Vienna Malt (3.5 SRM) – 18.6%

1 lbs. Rye Malt (4.7 SRM) – 9.2%

12 oz. Wheat Malt (2.0 SRM) – 7.0%

##### HOPS

0.75 oz. Styrian Goldings [5.4%] – 75 min

0.50 oz. Hallertau Mittelfruh [4.0%] – 75 min

0.50 oz. Hallertau Mittelfruh [4.0%] – 15 min

0.50 oz. Styrian Goldings [5.4%] – 15 min

0.25 oz. Hallertau Mittelfruh [4.0%] – 5 min

0.25 oz. Styrian Goldings [5.4%] – 5 min

##### YEAST

Belle Saison – Danstart #Lallemand Belle Saison

## SPECIFICATIONS

Original Gravity: 1.055

Final Gravity: 1.013

ABV: 4.3%

Boil Time: 75 min

## MASH STEPS

Mash Temp: 150 F

Mash Time: 75 min

Sparge: Fly Sparge @ 168 F

Bottling Note: 0.05 oz Ascorbic Acid Bottling