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Name: Lavender-Pepper Saison

BJCP 2008 Style: 21A (Spice/Herb/Vegetable)/16C (Saison)

Batch Size: 5 gallons

Assumed Efficiency: 75%

Est. OG: 1.065

Est. FG: 1.008

Est. SRM: 5

Est. IBU: 50

Created by: Erik Lars Myers

Grain/sugar	Amount	Hops/Herbs	Amount/Time
Pale Malt	5 lbs (43%)	Wilamette	1.72 oz (60 mins)
Malted White Wheat	5 lbs (43%)	Lavender	.5 oz (5 mins)
Melanoidin Malt	6.7 oz. (3.6%)	Peppercorn	1.67 oz. (5 mins)
Caramunich II	6.7 oz. (3.6%)		
Torrified Wheat	6.7 oz. (3.6%)		
Acidulated Malt	5.3 oz. (2.9%)		

Yeast: WYeast 3724 (Belgian Saison)

Other notes and instructions:

Single step infusion mash, rest at 154F for 60 mins, normal 60 min boil.

I used dried lavender flowers and whole, freshly-crushed (in a mortar and pestle) peppercorns. The peppercorns were a blend including white, black, green, and red peppercorns.

Remember to let it ferment very warm - this yeast can go up to 90F. I also like to let my saisons go through extended secondary fermentations.