



Belgian Malts that Make Your Beer So Special

Belgian Saison Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)



MALT

Château Pilsen 2RS	17 kg / hl
Château Cara Clair®	2 kg / hl
Château Wheat Blanc®	2 kg / hl



HOPS

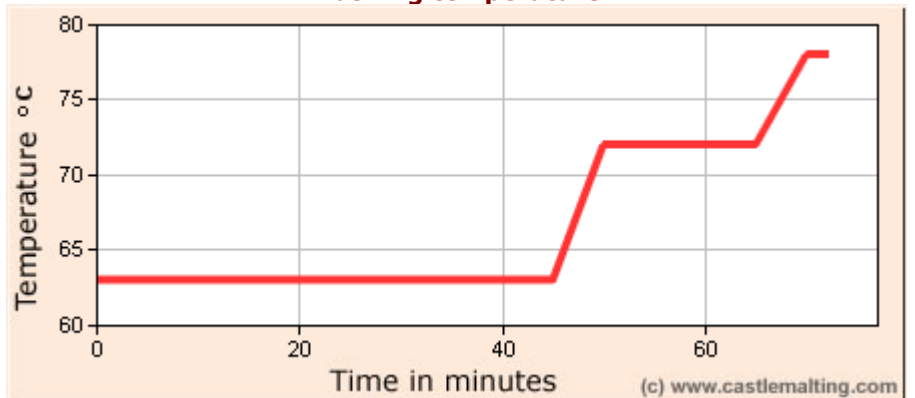
Magnum	50 g / hl
Aramis	50 g / hl
Mosaic	90g / hl
Perle	20 g / hl



YEAST

SafAle BE-134	70 g
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Mashing temperature



Original gravity: 14 ° PL

Alcohol: 6.5 %

Colour: 8 EBC

Bitterness: 30 EBU

Description

Commonly called "farmhouse ale" this beer is a refreshing pale ale that is highly carbonated, fruity, spicy, and often bottle conditioned. Began as a pale ale brewed in the cooler, less active months in farmhouses in Wallonia, the French-speaking region of Belgium, and stored for drinking in the summer months.



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Step 1: Mashing

- Rest at 63°C for 45 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 75°C

Step 3: Boiling

Duration: 85 min;
after 5 min counting from the start of boiling add Magnum,
after 80 min add Aramis, Mosaic and Perle.

Step 4: Fermentation Ferment at 25°C with the recommended yeast as above

Step 5: Lagering Mature during 2 weeks at 2°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website

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