



Belgian Saison Beer



ABV 6.5% Color 9 EBC Bitterness 30 IBU

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.

Service

Glass: Tulip Beer Glass Temperature: 6 - 8°C

BREWER'S TIPS

Belgian Saison is a great beer style to explore the yeast potential. Play with it to discover the different aromas that this strain is able to produce.

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This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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

Beer recipe

RECIPE FOR 100L MALT 80% / 16.6 kg Château Pilsen 2RS Château Cara Clair® 10% / 2.1 kg Château Wheat Blanc® 10% / 2.1 kg **HOPS** Magnum (12.0% aa) 21 IBU / 60 g Aramis (7.0% aa) 3 IBU / 70 g Mosaic (12.0% aa) 4.5 IBU / 60 g Perle (8.0% aa) 1.5 IBU / 30 g YEAST

SafAle BE-134 70 g

Mashing temperature

0 80

0 75

0 5 10 15 20 25 30 35 40 45 50 55 60 65 70 75 80 85

Time in minutes www.castlemalting.com

Step 1: Mashing

Mash-in and follow the profile below

pH 5.3 Mix Ratio 2.8 L/kg

Mash-in at 63°C

Rest for 45min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the Iodine Test

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 75min.

Hop addition 1: After 15min add Magnum.

Hop Addition 2: After 70min add Aramis, Mosaic, and Perle.

Whirlpool to remove the trub

Total vap 7.5% Batch size 100L OG 13.5°P Efficiency 85%

Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 24°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day. Harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation 88% FG 1.60°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy!
*For refermentation in the bottle, we recommend adding brewing sugar

and SafAle F-2.

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