



# Belgian Malts that Make Your Beer So Special

## 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:  
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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

Château Pilsen 2RS	80% / 16.6 kg
Château Cara Clair®	10% / 2.1 kg
Château Wheat Blanc®	10% / 2.1 kg

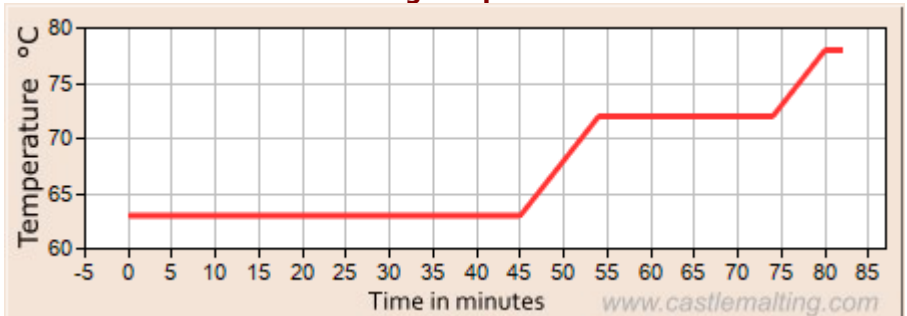
#### HOPS

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
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below

pH	5.3	Mix Ratio	2.8 L/kg
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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 evap	7.5%	Batch size	100L	OG	13.5°P	Efficiency	85%
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### 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
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**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 CO<sub>2</sub>**. The beer is ready to package and drink. Enjoy!

\*For refermentation in the bottle, we recommend adding brewing sugar

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