Belgian Malts that Make Your Beer So Special

Belgian Saison Beer



ABV	Color	Bitterness
6.5%	9 EBC	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

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

Mashing temperature



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 evap	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.