



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:
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

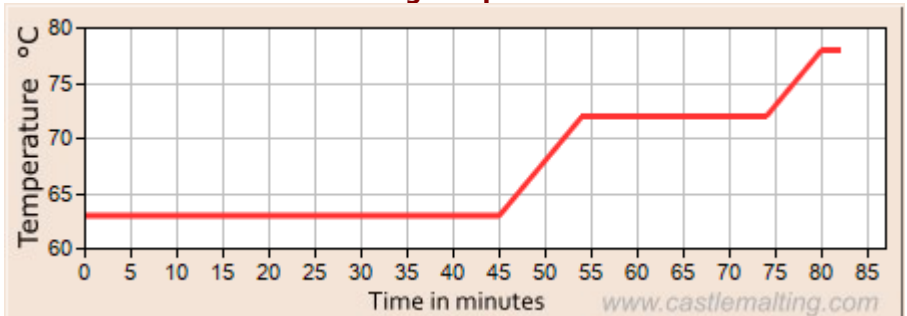
| | |
|-------------------|----------------|
| Magnum (12.0% aa) | 21 IBU / 60 g |
| Aramis (7.0% aa) | 3 IBU / 70 g |
| Mosaic (12.0% aa) | 4.5 IBU / 60 g |
| Perle (8.0% aa) | 1.5 IBU / 30 g |



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

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