



# Belgian Malts that Make Your Beer So Special

## Belgian Saison Beer



|             |                |                      |
|-------------|----------------|----------------------|
| ABV<br>6.5% | Color<br>9 EBC | Bitterness<br>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.

Castle Malting S.A.,  
94 rue de Mons,  
7970 Beloeil, Belgium  
Tel: +32 (0) 87 66 20 95  
info@castlemalting.com  
www.castlemalting.com

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  |

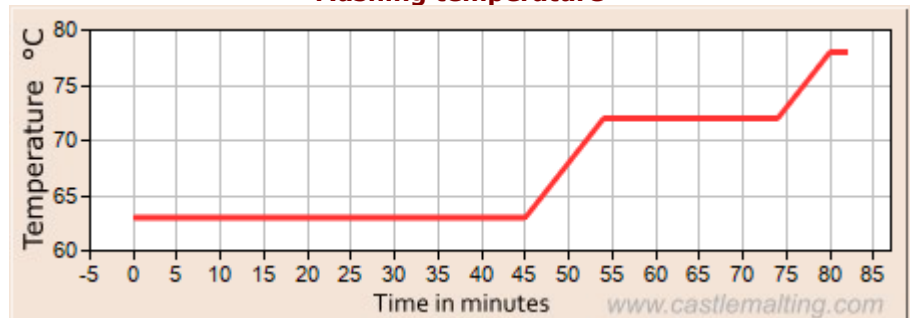
#### HOPS

|                   |                |
|-------------------|----------------|
| 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

Headquarters: Chemin du Couloury 1, 4800 Verviers, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com  
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB