






BELGIAN SAISON



Saison is an old world style of beer that has recently received a revival amongst craft brewers and home brewers throughout the world. A group of beers more than a exact style, what most saisons have in common is a light golden/orange color, very dry finish, and either a crisp sourness or bitterness (or sometimes both). These attributes pair very well with almost all food; spicy, bland, salty, savory, all go well with this refreshing ale. A votre sante!

Ingredients

Caramunich III	8 oz	
Acid Malt	4 oz	
Wheat DME	1 lb	
Pilsen Light LME	4 lbs	
Corn Sugar (Dextrose)	1 lb	
Kent Golding Hops	1.5 oz	
Strisslespalt Hops	1.5 oz	
Whirlfloc Tablet	1 pc	

Yeast: B64 Napoleon,
Wyeast 3711 French, 3724 Belgian
or Belle Saison Dry Yeast

Brew Specs

Style: Saison
OG: 1.043
FG: 1.005-1.007
IBU: 27
ABV: 5%
Yield: 5 Gallons

*specs assuming
four gallon boil

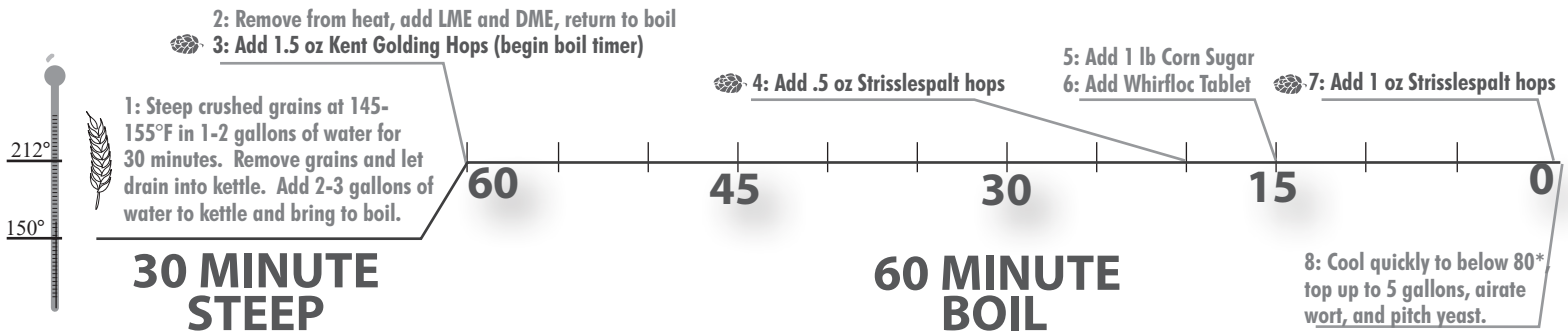
Fermentation

1 Stage Fermentation
7-14 days at 65°-78°F
OR
2 Stage Fermentation
Primary: 4-7 days at 65°-77°F
Secondary: 7-14 days at 65°-77°F
Bottle and condition at 60°-70°F for 7-21 days or until carbonated.

Recipe Tips

- After the end of the boil, cool the wort (unfermented beer) to below 80* as quickly as possible. Transfer to fermenter, airate, and pitch yeast.
- Ferment in the high 70's for a good fermentation using the French Saison yeast.
- Try the Belgian Saison and ferment as high as 90 degrees for an intense, crisp, mildly acidic finish with complex earthy and slightly fruity aromatics.

Brew Schedule



Brewing Notes and Measurements

Brew Date _____
Measured Original Gravity _____
Measured Volume in Primary _____

Days in Primary _____
Days in Secondary _____
Measured Final Gravity _____
Date Bottled/Kegged _____

Yeast pitching temp: _____
Day 1: _____ Day 3: _____ Day 5: _____
Day 7: _____ Day 10: _____ Day 14: _____

Other Notes/Tasting Notes
