

BELGIAN SAISON

BJCP 2015: 25B



ALL-GRAIN METHOD (13025)

2.9kg WY Pilsner Malt
1.9kg WY Munich Malt



SPECIALTY MALTS

0.5kg WY Pale Wheat
0.1kg WY Acidulated Malt



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 64°C

Boil time: 60 mins

Wyeast 3724

WLP565

T-58

Belle Saison



HOPS

60g Tettnang	@	25	(Bittering hops)
15g Hallertau	@	20	(Flavour hops)
15g Hallertau	@	0	(Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet	@ 10 (Boil)
Yeast Nutrient (1tsp)	@ 5 (Boil)



SUGGESTED YEAST

Wyeast 3724 – Belgian Saison
WLP565 – Belgian Saison I
Danstar Belle Saison
Fermentis T-58



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 64°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.052
Estimated F.G. : 1.010
Estimated ABV : 5.5%

SRM : 5.6
IBUs : 25

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A pale, refreshing, high-attenuated, moderately bitter Belgian Ale with a very dry finish. Typically highly carbonated. Very expressive yeast character that is fruity, spicy, and not overly phenolic.

Aroma: Quite aromatic, with fruity, spicy, and hoppy characteristics evident. Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong. The malt character is typically slightly grainy in character but should not dominate.

Appearance: Pale versions are often a distinctive pale orange but may be pale golden to amber in colour. Long lasting, dense, white to off-white head.

Flavour: Bitterness is typically moderate to high, although sourness can be present in place of bitterness. Fruity character is frequently citrusy, and the spices are typically peppery.

Mouthfeel: Light to medium body. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish.