

FARMHOUSE SAISON

BJCP 2015: 25B



ALL-GRAIN METHOD (13036)

2.5kg SM Maris Otter
2kg WY Munich I Malt



SPECIALTY MALTS

0.5kg BL Flaked Wheat
0.2kg WY Caramunich I



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 64°C

Boil time: 60 mins

ABV: 6.3%

Belle Saison

Wyeast 3724

WLP565

Fermentis T-58

M23 French Saison



HOPS

| | | | |
|----------|---|----|------------------|
| 30g Saaz | @ | 60 | (Bittering hops) |
| 30g Saaz | @ | 30 | (Flavour hops) |
| 30g Saaz | @ | 10 | (Aroma hops) |



OTHER ADDITIONS

| | | |
|------------------|---|-----------|
| Whirlfloc tablet | @ | 10 (Boil) |
| 0.5kg Dextrose | @ | 10 (Boil) |



SUGGESTED YEAST

Wyeast 3724 – Belgian Saison
WLP565 – Belgian Saison I
LaBrew Belle Saison
Fermentis T-58
M23 French Saison



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. : 1.004
Estimated ABV : 6.3%

SRM : 7.9
IBUs : 32

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.