



# FARMHOUSE SAISON



## 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



## SUGGESTED YEAST

### Liquid:

- Wyeast 724  
Belgian Saison

### Dry:

- SafAle T-58
- Lallemend Belgian Saison
- MJ M23 French Saison



## HOPS

Note: Times refer to 'time remaining in boil'

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



## OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)
- 0.5kg Dextrose @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
**All Grain Recipes**



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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.