



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:

- SafBrew 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,
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.