

BIERRECEPT:

BELGIAN STYLE - SAISON



A provision ale originally brewed in Wallonia

The Belgian Saison is a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish.

Medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high, although sourness can be present in place of bitterness.

SPECIFICATIONS

SG₁₂: **12 - 14°**

FG₁₂: **0,5 - 1,5°**

EBU₁₂: **30**

ABV₁₂: **5 - 7%**

EBC₁₂: **12**

Ingredients

Fijn extract: **± 80%**

Malt

Malt ingredients for Belgian Style - Saison

MALT TYPE	%	Kg/hl
PILSEN MD	40	8.0
PALE ALE MD	20	4.0
MUNICH 15 MD	10	2.0
CARA 20 MD	5	1,0
WHEAT MALT MD	15	3.0
RYE MALT MD	10	2.0
TOTAL	100	20 kg

Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP g/hl

Bitter: Saaz, Styrian, East Kent,

Aroma: Hallertau Mittelfruh, Styrian...

Yeast

Saison yeast

Extra

add some spices or herbs for extra complexity

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 30 min;
- third: 90 min;

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 19 - 20 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 14 °C - 16 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery.

Disclaimer :

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.