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BREW # ____
DATE BREWED _____
DATE PACKAGED _____

BELGIAN SAISON

ALL GRAIN RECIPE KIT – 23L Batch

6% ABV - 27 IBU (BR 0.6#)

Pouring a hazy gold with a massive rocky head, this classic farmhouse beer is bursting with fresh zesty and spicy aromas. Expect light herbal hop notes and an ultra dry finish.



INGREDIENTS

Pilsner Malt - 4.7kg
Caramunich T2 - 230g
Wheat Malt - 230g
Munich Malt - 110g

EXTRAS

Indian Coriander Seed (Cracked),
Whirlfloc Tablet, Yeast Nutrient

** Default Kit ingredients;*
other yeast options available.
Whirlfloc and Nutrient sold separately.

HOPS

Magnum - 50g
Styrian Goldings - 50g

YEAST*

SafAle BE-134 Yeast 11.5g

RECIPE NOTES

Follow the warm fermentation temperature 'ramp' closely. As the yeast aroma is a big part of this beer, make sure you do not ferment under pressure.

HOPS
MALT

WATER PROFILE

DRY!
Ca^2 100, Cl 50, $SO4^2$ 240
Target Mash pH: **5.4**

WATER ADDITIONS *(RO Water)*

Calcium Sulphate: **10g**
Magnesium Sulphate: **4.9g**
Calcium Chloride: **3.1g**

WATER ADDITIONS *(Brisbane Tap)*

Calcium Sulphate: **7g**
Potassium Metabisulphite: **1/4 teaspoon**

BREW DAY NUMBERS

^BATCH SIZE	23L	
TOTAL WATER	33L	
MASH WATER	20L	
SPARGE WATER	13L	
MASH TEMP	67°C,	
MASH TIME	60m	
^BOIL VOLUME	29L	_____
BOIL TIME	60m	
^PRE-BOIL GRAVITY	1.045	_____
ORIGINAL GRAVITY	1.050	_____
MASH EFFICIENCY	75%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity.
Batch size accounts for expected trub losses.
Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. **0.5** is considered an average bitterness, whereas **1.5** is very bitter.

BOIL ADDITIONS (60min boil)

60 min	20g **MAGNUM**
10 min	4g **CORIANDER SEED** (optional)
5 min	15g **STYRIAN GOLDINGS**
	Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat
CHILL to 20°C	TRANSFER TO FERMENTER
***FERMENT**	20°C for 2 days
RAISE TEMP 1	Raise to 25°C for 4 days
RAISE TEMP 2	Raise to 30°C until stable

BREWER'S NOTES *eg. check SG, Final Gravity, ABV...*