

SUNBLEACHED – BELGIAN SAISON

STRONG BELGIAN ALE – SAISON

OVERVIEW

Light in colour, delicate malt character, finishes bone-dry with a crisp, refreshing bitterness and bright, fruity, citrus Belgian esters.

BATCH STATISTICS

MASH WATER:	18.2 LITRES
SPARGE WATER:	12.6 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.048
FINAL GRAVITY:	1.005
ASSUMED EFFICIENCY:	75%
ABV:	5.64%
BITTERNESS:	22 IBU
COLOUR:	4.4 EBC

FERMENTABLES

JOE WHITE – PILSNER – 3.5 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 0.6 KG
JOE WHITE – WHEAT MALT – 0.5 KG
WEYERMANN – RYE – 0.3 KG

MASH PROFILE

SACC REST	65°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – PERLE – 20g – 8.25% AA – 60 MINS – 18.5 IBU
BOIL – PERLE – 20g – 8% AA – 5 MINS – 3.5 IBU

YEAST

BLUESTONE YEAST CO. BSY-A005 – BRUSSELS (BLUESTONE) (1 PKG)
ATTENUATION: 83%
FERMENTATION TEMP RANGE: 18°C – 26°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

21°C FOR 1 days
22°C FOR 2 days
24°C FOR 4 days
27°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.7 G
MASH – EPSOM SALT (MgSO4) – 0.37 G
MASH – GYPSUM (CaSO4) – 2.29 G
MASH – PHOSPHORIC ACID – 2 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 1.49 G
SPARGE – EPSOM SALT (MgSO4) – 0.32 G
SPARGE – GYPSUM (CaSO4) – 2.01 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THIS RECIPE USES A DIASTATIC YEAST SO TAKE CARE NOT TO BOTTLE PREMATURELY OR YOU WILL RISK OVER-CARBONATION.