



6505 5th Place South
Seattle, WA 98108

soundhomebrew.com
206-743-8074

SAISON WALLONIA SAISON

OG: 1.056

Color: 5.5 SRM

FG: 1.012

ABV: 5.7%

IBU: 27.9

Extract	Weight	Percent
Pilsen Light LME	6 lbs	73.8
Corn Sugar	1 lb	12.3
Wheat DME	1 lb	12.3

Steeping Grains	Weight	Percent
CaraMunich 55°L	2 oz	1.6

Hops	Weight	IBU
Hallertau, 60 min	1.75 oz	27.9
Hallertau, 0 min	0.75 oz	0

Yeast

White Labs Saison Ale WLP565, or Wyeast Belgian Saison 3724

Additional

Priming Sugar, Bottle Caps, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 25B - Saison

Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one or more spices serve to add complexity, but shouldn't dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavor is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavors. A low to moderate tart sourness may be present, but should not overwhelm other flavors. Spices, hop bitterness and flavor, and sourness commonly increase with the strength of the beer while sweetness decreases. No hot alcohol or solventy character. High carbonation, moderately sulfate water, and high attenuation give a very dry finish with a long, bitter, sometimes spicy aftertaste. The perceived bitterness is often higher than the IBU level would suggest. No diacetyl.

Vital Statistics:	OG: 1.048 – 1.065	FG: 1.002 – 1.012
IBUs: 20 – 35	SRM: 5 – 14	ABV: 5 – 7%

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D'Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8lbs. Belgian Pilsen Malt
.5lbs Red Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to .75oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
