

BLEND SERIES

BL09 Saison Blend

This blend will produce an American take on the Belgian Saison. Increase the fermentation temperature up to get more esters out, up to 80F. A wild flavor typical of Saisons will be rounded out by more familiar fruit notes.

FLOCCULATION:

Low

ATTENUATION:

75 - 80%

FERMENTATION TEMP:

72 - 75°F

PITCHING RATE:

0.5×10^6 /ml/°Plato

ALCOHOL TOLERANCE:

12%

Recommended Styles:

Saison

Witbier

Farmhouse Ale

Belgian Strong

Biere de Garde

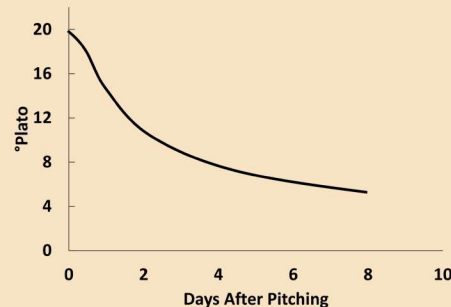
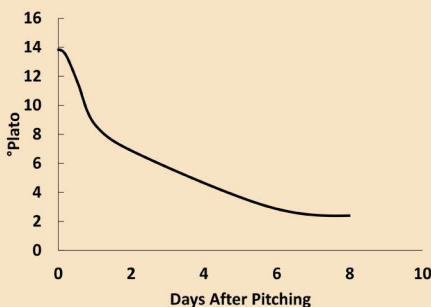
Seasonal Wild Ale

Sour Beer

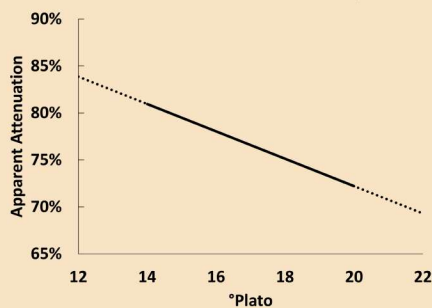
Fermentation Data

Use the supplemental data below to help with recipe formulation and consider the impact of high level variables on fermentation performance.

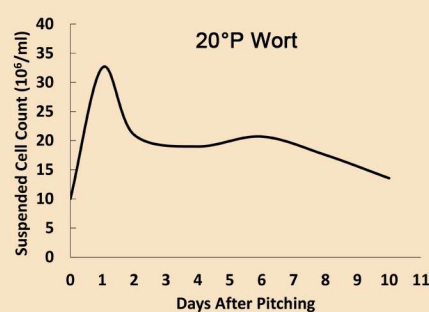
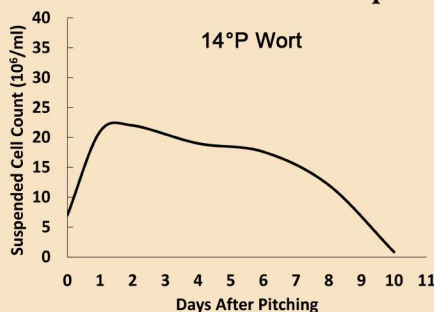
Reduction of Wort Gravity



Attenuation at Gravity



Suspended Cell Counts



Data shown above generated from golden light extract based wort at 22 IBU and no additional nutrients added. Time of fermentation ranged from 8-14 days depending on strain. Cell counts were derived by sampling in the middle of the volume of the flat bottom vessel. Yeast was pitched at fermentation temperature directly from cold storage. Expect some variation from above results due to yeast vitality, temperature, mash fermentability, nutrients, aeration, etc. Use the data to consider the effects of variables on performance within this strain. We make no claim of guarantee that the customer can replicate these results exactly considering the wide range of equipment and raw materials. Use this information as a guide only.