

24A: Belgian wit

25A: Belgian Blonde

25B: Saison

---

---

# 24A: Belgian Wit

- Very light sweetness balanced by a citrusy orange fruitiness, crisp and refreshing
  - Gentle, perfumey, spicy, herbal, and citrusy notes, all very balanced.
  - Dry, fruity finish, and quite cloudy
  - Fairly rigid ingredient list: unmalted wheat, and pilsner malt as the base.
  - Little to ZERO hop aroma or flavor, go german noble!
  - Exercise restraint with spices, they should be background notes.
  - Use Wyeast 3944 or White Labs WLP400.
  - Pitch at 68, then 2/3s of the way through slowly raise to 72.
-

# 25A: Belgian Blonde

- Alcohol ranges from 6 to 7.5%, with subtle restrained spicy, fruit, and alcohol, highly carb'd
- Good examples always finish dry and balanced.
- Yeast character plays a part in this beer, but is more restrained.
- Pilsner character should come through the yeast phenols.
- Good quality continental pilsner base (Belgian Pilsner preferred)
- Generally sugar (about 10%)r and pilsner malt is all thats needed, but some people use specialty grains.
- Focus on bready/malty flavors, remember: clean, pilsner/yeast derived flavors
- Saaz/Hallertau/Tettnang (Noble Hops)
- Mash around 150f
- Any belgian style yeast will work well. Be sure to insure that the beer attenuates.

# 25B: Saison

- Refreshing, medium to strong fruity, highly carbonated ale
- Uses pilsner as the base malt, and a touch of munich, vienna or wheat for some bready notes
- Easy on the crystal malts. Mainly used to dial in the gold/orange color
- If using exgtract, some table sugar at the end of the boil to dry it out.
- Low mash temps for all grain (149-150) regardless of strength
- Use noble hops: Hallertau, Saaz, Tettnang.
- Spicy notes come from the fermentation, though some brewers add spices.
- Wyeast 3724 (Belgian Saison) , 3711 (French Saison) , 3726 (Farmhouse Ale)
- Ferment at 68 for a few days, ramp up to 82 by the end of the week\*\*\*