Saison

1. History
   1. From Southern Belgium
   2. Brewed by families that owned farms, as refreshment for field hands
   3. Brewed in winter for consumption in summer
2. Characteristics
   1. Examples vary widely – style is almost wide open
   2. Pale straw to orange/amber, some examples dark brown
   3. Moderate gravity
   4. Very high attenuation, dry – up to 95% apparent attenuation
   5. Spicy, rustic flavor – yeast, spices and/or hops
      1. Dupont is example of un-spiced saison
      2. Fantome example of spiced version
   6. Not bitter but can be hoppy
3. Commercial Examples
   1. Old World
      1. Brasserie Blaugies – Saison d’Epeautre
      2. Brasserie Dupont - Saison Vielle Provision
      3. Brasserie Fantome – Saison d’Erezée
      4. Brasserie des Gèants – Saison Voisin
      5. Brasserie à Vapeur – Saison de Pipaix
   2. New World
      1. Brewery Ommegang – Hennepin
      2. Crooked Stave – Surette Provision Saison & Vieille Artisanal Saison
      3. Trinity – Many examples
      4. Boulevard – Spring Belle
      5. Victory - Helios
4. Brewing
   1. Pils malt, maybe American pale malt
      1. Long, low temp mash for max fermentability
   2. Wheat and/or rye, up to 40%
   3. Munich (10-15%) or Vienna (20%)
   4. Use crystal malt sparingly if at all, 2% max
   5. Water, sulfate to sharpen hops
   6. Sugar, 5-10%
   7. Hops, 20-30 IBUs, can use significant late addition hops
      1. SG, Saaz, EKG, Tett, Hall Trad
      2. American “nobleish” hops – Santiam, Mt. Hood, Liberty, Crystal, Sterling
      3. Tropical varieties – Mosaic, Calypso
   8. Spices
      1. Suggested amounts (per 5 gallon batch)
         1. Curacao Orange, 7 - 14 g
         2. Sweet Orange, 5 - 10 g
         3. Ginger, 0.5 - 1.2 g
         4. Star anise, 0.5 - 1.2 g
         5. GoP, 0.5 - 1.0 g
         6. Cumin, 0.5 - 1.2 g
         7. Coriander, 7 - 12 g
      2. Can add to boil or “dry spice”
         1. Longer boil mutes flavor but make it more permanent
      3. Try to keep near flavor threshold
   9. Fruit, particularly dark ones
      1. Stone fruit, apricot, peach
      2. Cherries
      3. Sour Apple
   10. Yeast, can be finicky
       1. WY 3724/WLP 565 – Dupont
       2. WY 3525 Farmhouse
       3. WY 3722 Ardennes
       4. Most of above do best from mid 70’s to 80 and above
       5. Brett
   11. High carbonation, trad. Bottle conditioned