

Farmhouse style ales:

- Rustic ales from French/Belgian region
- Historically
 - Brewed by farmers for consumption on the farm by field workers
 - The beer from each farm would be different
 - Different brewers
 - Different ingredients
 - Farmers would use whatever was on hand
 - Grains: Barley, Wheat, Spelt, oats, etc
 - Spices
 - Different Yeasts
 - Farmers would harvest in fall, then brew in the winter months during their downtime and during the cold weather and then store until harvest season (may - sept)
 - Two ways to preserve beer:
 - High alcohol : Bier De Garde / French version
 - High hops: Saison / Belgian Version
 - Modern versions are different than historical versions
 - World Wars
 - Technology advances: malting, mashing
- French Bier De Garde
 - "Beer for Guarding", "Beer for Storage"
 - Maltier, full bodied beer
 - Higher abv
 - After work hours beer
 - Other lower ABV beers existed: Petit Bier (small beer), Bier Table (table beer) ,etc
 - Long boil
 - Mainly due to belief that longer boil improves shelf life
 - S.G 1.060-1.072, FG 1.008 - 1.014, 6-8% ABV
 - Mix of ale and lager yeast strains
 - Fermentation warm for lager, cool for ale: 55F-65F range
 - Old world steam beer?
 - French water high in biarb/Alkalinity, low in sulfates
 - Needs acid or pre-boil water for proper mash pH
 - Low Sufphates Good for malty beer
 - Malts:
 - pilsner/2-row
 - Munch
 - Wheat
 - Vienna
 - Amber malt
 - Low mash temp to maximize sugar extraction
 - IBU: 10-15, french hops: brewers gold, strisselspalt
 - Low ester yeast character
 - Ale or lager yeast
- Belgian Saison
 - Saisonniers - seasonal workers
 - Intended to be drunk while working in the field
 - Refreshing, Hop balanced, Lower ABV beer

- Crude ingredients
 - Hand malted by farmer
 - Primitive kilns
 - Winter 6-row barley, oats, buckwheat, spelt
- “Highly Hopped”
 - Belgian hops (2-4% AA)
 - Sometimes older hops
 - Sometimes dry hopped
- Sometimes Spiced
 - Star anise, sage, coriander, cumin, orange peel, ginger
 - Subtle, almost undetectable
 - Maybe to mask off flavors?
- High yeast esters
 - Fruity, Spicy
 - Wild character
 - Sometimes sour
- Water also high in bicarb/alkalinity
 - However also higher in sulphates, so more hop friendly
- Highly dextrinous mash
 - Single infusion, low efficiency
 - Good for wild yeast that can eat the complex starches and sugars
- Long boil
- Top fermented wild yeast
- Low temp and long secondary
- SG 1.040 -1.057, FG 1.002 - 1.008, 3-5% ABV, IBU 18-32
- Modern:
 - Stepped mash
 - 113F 30min
 - 131F 15min
 - 144F 30min
 - 154F 15min
 - 165
 - Brasserie Dupont
 - Starts at 113F and ramps 0.5F/min to 162F
- Hops:
 - Belgian Kent Goldings, Styrian, Saaz
 - Boil hop, flavor addition, late hop, and dry hop
- Yeast:
 - Very key to the style
 - Very finicky, frequently stalls, stops, restarts
 - Brasserie Dupont strain (WLP 565 Wyeast 3724)
 - Thought that the yeast came from a wine strain
 - Typically used at 80-95F
 - Typically has high FAN (***) requirements, so Vintners add DAP (diammonium phosphate)
 - Tips:
 - Raise temp into the 80’s
 - Add yeast nutrient

- Over pitch
 - Over oxygenate
 - Be patient
- Brasserie Dupont:
 - 85-95F 5-7 days
 - 65-70 10-14 days
- Brewing Classic Style
 - OG 1.060
 - Malt
 - 76% Pilsner
 - 10% Cane Sugar
 - 7.5% Wheat
 - 5% Munich
 - 1.2% Caramunich
 - Mash 147 90 min
 - 90 min Boil
 - 26 IBU from Hallertau @ 60min
 - ¾ oz Hallertau at 0min
 - Wlp 565 or Wyeast 3724
 - Ferment 68F and ramp to 80F
 - FG 1.008, 6.9% ABV
- My Saison Dupont
 - 100% pilsner malt
 - OG 1.054
 - Mash 113 ramp to 165 over 110 min
 - Boil 120 min
 - Hops:
 - 60 min (3.6+8.4+7.9 IBU)
 - ¼ oz EKG @4.9%AA
 - 1 oz Styrian Golding 2.7%
 - ¾ oz Hallertauer 3.8%
 - 20 min (2.2 + 4.8 IBU)
 - ¼ oz EKG 4.9%
 - 1 oz Styrian Goldings (2.7%)
 - Yeast Nutrient
 - WLP 565 Belgain Saison I Ale, 2L starter
 - Fermentation
 - Start at 67F for 3 days
 - Ramp to 80/85F hold
 - Chill and hold at 32F