

SAISON

Fallon Brew Supply
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Style Notes:

Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower alcohol and higher-alcohol products, as well as darker versions with additional malt character.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.052 SG
14.4 IBU
4.7 SRM
1.012 SG
5.20%
148° F
60 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
5 Gallon
1.052 SG
14.4 IBU
4.7 SRM
1.012 SG
5.20%
148° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
1 Gallon
1.052 SG
14.4 IBU
4.7 SRM
1.012 SG
5.20%
148° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Malt/Extract

Pilsner	8 LB
Crystal 15	0.5 LB
Pale Ale	0.5 LB
Victory	0.5 LB
White Wheat	0.5 LB

Pilsner LME	3.3 LB
Pilsner DME	3 LB
Crystal 15	0.5 LB
Pale Ale	0.5 LB
Victory	0.5 LB
White Wheat	0.5 LB

Pilsner DME	1.2 LB
Crystal 15	0.1 LB
Pale Ale	0.1 LB
Victory	0.1 LB
White Wheat	0.1 LB

Hops

Fuggles - 4.5% AA	1 OZ Steep 60 Min
Willamette 5.5% AA	0.5 OZ Steep 15 Min

Fuggles - 4.5% AA	1 OZ Steep 60 Min
Willamette 5.5% AA	0.5 OZ Steep 15 Min

Fuggles - 4.5% AA	0.25 OZ Steep 60 Min
Willamette 5.5% AA	0.1 OZ Steep 15 Min

Adjunct

Yeast

WLP 590 French Saison

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Danstar Belle Saison