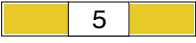
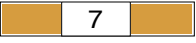
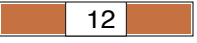


# Belgian Blond Ale

Brewed by Mark Etheridge & Michael Sprott, Polygonia Brewing Company

Target O.G. 1.060

	Recipe vs. Style			White Labs WLP720- Sweet Mead/ Wine Yeast A wine yeast strain that is less attenuative than WLP715, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. A good choice for sweet mead and cider, as well as Blush wines, Gewürztraminer, Sauternes, Riesling. Flocculation: Low. Optimum Fermentation Temperature: 70-75° F. Attenuation: 72% Optimum yeast cell count is 747 billion cells. Pitch 996 ml. (33.7 oz.) of loose ale yeast slurry.
	Min	Recipe	Max	
O. G.	1.048	1.060	1.080	
F. G.	1.010	1.017	1.016	
Alcohol % Vol	5	5.8	8.5	
I.B.U.	25	31	45	
S.R.M.	 5	 7	 12	
CO2 Range	3		4.5	

## Fermentables for 12 gallons: (90 minutes)

- 30 lbs. of Belgian Two-Row (Mash)
- 1 lbs. of Belgian Candi Sugar (clear) (Mash)
- .5 lbs. of American Crystal 10L (Mash)
- .5 lbs. of Sauer (Mash)
- .38 lbs. of Aromatic (DeWolf-Cosyns) (Mash)
- .38 lbs. of Biscuit (DeWolf-Cosyns) (Mash)

## Hops Schedule:

- 2 oz. (56.7g) of East Kent Goldings (6.4%) boiled for 90
- 1 oz. (28.3g) of East Kent Goldings (6.4%) boiled for 45

## Additions:

- .5 oz. (14.2 g) of Sweet Orange Peel: boil 2 mins.

## Comments:

## Mash Schedule:

- Add 10.24 gallons of water at 164 F to raise mash to 150 F.
- Sparge with 8.59 gals. water to yield 12 gals. after boil & chill.
- Total mash volume with grains is 12.79 gallons.
- 14.73 gallons in boiling pot prior to boil.
- 18.83 gallons of water used: .

## 16. Belgian and French Ale — 16C. Saison

Varying strength examples exist (table beers of about 5% strength, typical export beers of about 6.5%, and stronger versions of 8%+). Sweetness decreases and spice, hop and sour character increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation helps bring out the many flavors and to increase the perception of a dry finish. All of these beers share somewhat higher levels of acidity than other Belgian styles while the optional sour flavor is often a variable house character of a particular brewery. A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

**Ingredients:** Pilsner malt dominates the grist though a portion of Vienna and/or Munich malt contributes color and complexity. Adjuncts such as candi sugar and honey can also serve to add complexity and thin the body. Hop bitterness and flavor may be more noticeable than in many other Belgian styles. A saison is sometimes dry-hopped. Noble hops, Styrian or East Kent Goldings are commonly used. A wide variety of herbs and spices are generally used to add complexity and uniqueness in the stronger versions. Varying degrees of acidity and/or sourness can be created by the use of gypsum, acidulated malt, a sour mash or Lactobacillus. Hard water, common to most of Wallonia, can accentuate the bitterness and dry finish.

**Aroma:** High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl.

**Appearance:** Often a distinctive pale orange but may be golden or amber in color. There is no correlation between strength and color. Long-lasting, dense, rocky white head resulting in characteristic "Belgian lace" on the glass as it fades. Clarity is poor to good though haze is not unexpected in this type of unfiltered farmhouse beer. Effervescent.

**Flavor:** Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one or more spices serve to add complexity. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions. Hop flavor is low to moderate, and is generally spicy in character. Hop