



# BELGIAN BLONDE

## Farmhouse Saison Style

This Belgian Blonde will come out cleaner the lower the temperature you go, and more farmhouse without the barnyard funk and sulfur the higher you go. This can vary from 20°C all the way up to 30°C.



### RECIPE CHECKLIST



- 1 x Fresh<sup>3</sup> Pilsner (Fresh Wort Kit)
- 2 x LalBrew Premium Farmhouse Hybrid Saison Style Yeast Sachets 11g

This recipe does not feature hops.

### BREW SPECIFICATION

Volume	15 Litres
IBU	19
OG	1.057
est. FG	1.008
ABV %	6.4
Colour (EBC)	7.1

### INSTRUCTIONS:

#### 1. CLEANING & SANITISING

Clean your fermenter with the recommended products as per the guidelines of the manufacturer. For FermZillas we recommend using KL07405 [StellarOxy](#) to clean organic solids (left over yeast). Then sanitise all fermenting equipment that will come into contact with your beer (including inside of fermenter, under side of fermenter lid, airlock, measuring jug etc.) with a quality no-rinse sanitiser, such as KL05357 [StellarSan](#). For sanitising external fittings (Tap fittings, outside of Fresh<sup>3</sup> bag, mixing paddle) we would recommend using KL05371 [Super Kill Ethyl Sanitiser Spray](#).

#### 2. ADD FRESH<sup>3</sup> PILSNER (FRESH WORT KIT) TO FERMENTER

Open the lid and spray the neck of your Pilsner Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew with the Ethyl Kill spray. It is beneficial to precool this kit down to 14°C prior to adding to your fermenter.

#### 3. TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 19 litres in your fermenter.

#### 4. PITCH THE YEAST

Ideally, the temperature of the wort should be between 20°C and 25°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to around 25°C.

When taking temperature measurements, ensure that the lid remains on the fermenter as much as possible to avoid contamination. As well as sanitising the thermometer before dunking in the wort.

Gently sprinkle the yeast across the top of the wort. The wort does not need to be stirred it can simply sit at the top.

#### 5. FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser (StellarSan) at the correct dilution.

If you are using a RAPT Temperature Controller/Chamber, you can download the following profile to your RAPT Portal Account [Farmhouse Ale Profile – Standard Temperature By Time](#)

Temperature control is critical in producing consistent results, as well as reducing haze formation without the need of fining agents (e.g. Cold Crashing).

Fermenting as per the profile will yield strong peppery clove notes. If you would like a subdued yeast profile please change the profile down to ferment at 18°C.

We will always ferment this at 0psi (open to atmosphere). You do not want to put Farmhouse under pressure because it's the yeasts ester production that makes it absolutely delicious!

##### **Fermentation Schedule:**

1. Maintain a temperature of 25°C for 7 days
2. Increase the temperature to 30°C for 2 days
3. Decrease the temperature to -1°C and hold for 3 days at 5psi then proceed to step 6.

#### 6. KEG / BOTTLE OR CAN YOUR FINISHED BEER.

All of these recipes have been tested using pressure rated FermZillas and the end receptacle a 19L Home Brew Keg. You can of course bottle/can condition this recipe as you normally would for other kits.

Once transferred to your keg we would suggest carbonating between 10-12psi at 2°C for best results. This is the set and forget carbonation method. Your beer will be fizzy in as little as 4-7 days.

If you are having troubles please see our [Beginners Kegging Guide here.](#)

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed [Beginners Guide for Canning here.](#)