



STYLE GUIDE

SAISON

WHAT IS A SAISON

A family of highly attenuated, hoppy, and fairly bitter Belgian ales with a dry finish and high carbonation. Characterized by a fruity, spicy, sometimes phenolic fermentation profile. Sourness is optional but it should not be both sour and bitter at the same time. The high attenuation may make the beer seem more bitter than the IBUs suggest.

A provision ale from Wallonia, the French-speaking part of Belgium. Originally, a lower-alcohol product so as to not debilitate farm and field workers. The best known modern Saison, Saison Dupont, was first produced in the 1920s.

For our Pearadigm Shift, we used a Belgian-style ale yeast.

STYLE COMPARISON

Often called Farmhouse ales in the US, but this term is not common in Europe where they are simply part of a larger grouping of artisanal ales.

The pale, standard strength versions is like a more highly-attenuated, hoppy, and bitter Belgian Blond Ale with a stronger yeast character. At super strength and pale color, similar to a Belgian Triple, but often with more of a grainy, rustic quality and sometimes with a spicier yeast character.

VITAL STATS

ABV: 5.0%-6.8%
IBU: 20-38
SRM: 3.0-7.0

NOTES

What is attenuation?
In brewing, attenuation refers to the conversion of sugars into alcohol and CO₂ by the fermentation process. The greater the attenuation, the more sugar has been converted into alcohol. A more attenuated beer is drier and more alcoholic than a less attenuated beer made from the same wort. Over-attenuation can sometimes throw off the balance of the beer.

AROMA

A pleasantly aromatic mix of fruity-spicy yeast and hops. The fruity esters are moderate to high, and often have a citrus fruit, pome fruit, or stone fruit character. Low to moderately-high spicy notes are often like black pepper, not clove. Hops are low to moderate and have a continental character (spicy, floral, earthy, or fruity). The malt is often overshadowed.

APPEARANCE

Pale gold to deep amber in color, sometimes pale orange. Long-lasting dense, rocky white to ivory head. Unfiltered so clarity is variable and may be hazy. Effervescent.

FLAVOR

A balance of fruity and spicy yeast, hoppy bitterness, and grainy malt with moderate to high bitterness, and a very dry finish. The fruity and spicy aspects, and hop flavor, is similar in character to that described in the aroma section. Malt is low to medium, with a soft, grainy palate. Very high attenuation, never with a sweet or heavy finish. Bitter, spicy aftertaste.

MOUTHFEEL

Light to medium-low body. Very high carbonation. Effervescent.