



CUT THIS OUT FOR
YOUR TAP HANDLE

BELGIAN SAISON

SUGGESTED YEAST

White Labs: WLP565 Belgian Saison
Wyeast: 3724 Belgian Saison
Imperial: B56 Rustic
Omega: Saisonstein's Monster
CellarScience Dry: SAISON
LalBrew Dry: Belle Saison

LME KIT

- 9 lbs Munich Liquid Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Caramunich

ALL-GRAIN KIT

- 12 lbs Pilsner
- 4 lbs Munich

SPECIALTY MALTS:

- 8 oz Caramunich

HOPS

- 1.5 oz Saaz - Boil 60 min
- 0.5 oz Saaz - Boil last 20 min
- 0.5 oz Saaz - Boil last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT375

BELGIAN SAISON

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. Pitch your yeast at 68–72°F and raise 2 degrees a day until you hit 85°F. Hold at 85°F for 3 days and check gravity to confirm fermentation is complete. Crash to 75°F and package.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

BELGIAN SAISON KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

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are ready to help!

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800-600-0033
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info@morebeer.com

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BEER STATS

EST. ORIGINAL GRAVITY
1.080–84

ACTUAL O.G.

SRM: 10

IBU'S: 22

EST. ABV %: 8

ACTUAL ABV %:

DATE BREWED:

NOTES: