

Pink Boots Saison



SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Pink Boots Society is a non-profit organization that supports women and non-binary individuals within the fermentation/ alcohol industry via education. Pink Boots Collaboration Brew Day® is an annual fundraiser where portions of the proceeds go back to Pink Boots National for scholarships that members can apply for and at a local level, Chapters use the funds raised for educational tools and support for our local chapter members.



A classic saison strain sourced from the Wallonia region of Belgium. This strain makes a classic saison by producing flavors and aromas noted as earthy, peppery and spicy.

TASTING NOTES:

Chamomile | Bubblegum | Lemon

PAIRINGS:

Mushroom Local Grits | Bianca Funghi

STATS	
ABV(%):	5.6
IBU(ppm):	25
SRM:	6.9
OG/Plato:	1.050/12.3P
FG/Plato:	1.005/1.4P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

One of our most popular saison strains, it is great for farmhouse style beers because it produces flavors and aromas of pear, apple and cracked pepper. This strain is a high attenuator producing a very dry and drinkable finishing beer.

TASTING NOTES:

Apricot | Peppercorn | Fresh Peeled Mango

PAIRINGS:

Spring Niçoise Salad | Street Tacos

STATS	
ABV(%):	6.0
IBU(ppm):	28.5
SRM:	9.0
OG/Plato:	1.050/12.3P
FG/Plato:	1.003/0.7P
Gluten (ppm):	< 20

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WHITE LABS BREWING CO.



YEAST:

WLP565 Belgian Saison I Ale Yeast
WLP590 French Saison Ale Yeast



MALT:

Pale Malt (87.2%)
Carafoam (6.4%)
White Wheat (6.4%)



HOPS:

BOIL
El Dorado (10 min)

WHIRLPOOL
Pink Boots Hop Blend 2023
El Dorado

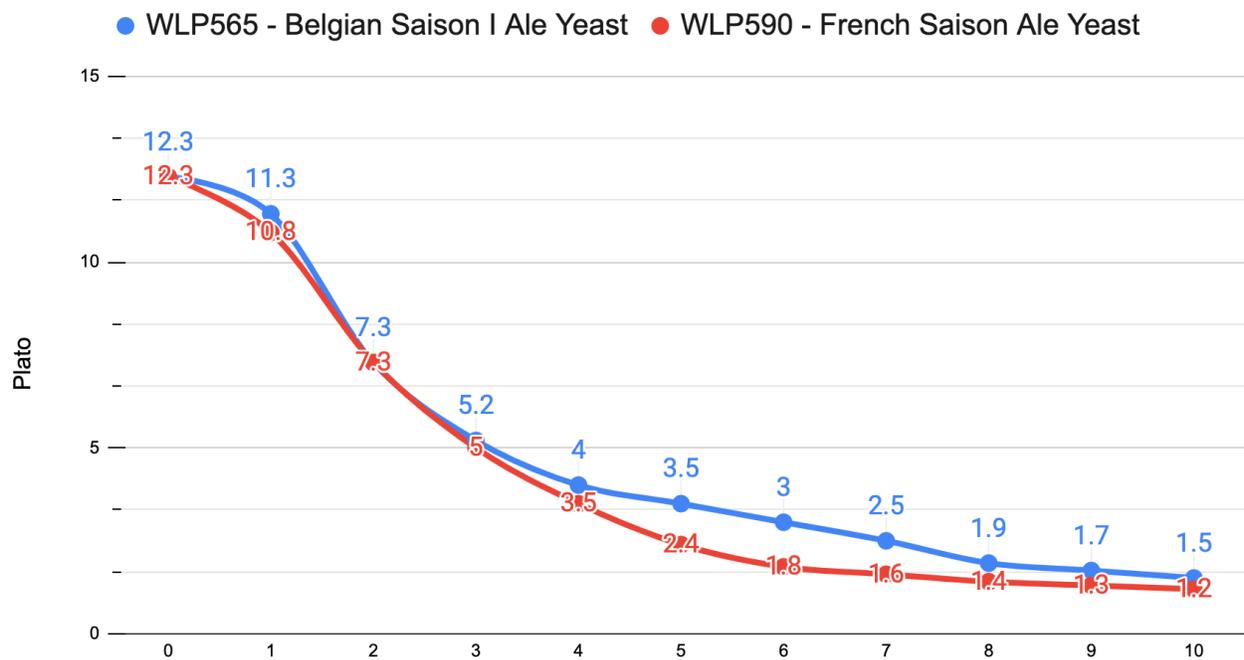
DRY HOP
Pink Boots Hop Blend 2023



OTHER:

Clarity Ferm

Gravity (Plato)



	WLP565	WLP590
App. Attenuation (%):	88.5	93.9
Starting pH:	4.8	4.8
Final pH:	4.1	4
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP565	WLP590
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	19.2	41
Acetaldehyde (ppm):	9.7	13.4
Ethyl Acetate (ppm):	58.7	40.3
Isoamyl Acetate (ppm):	4.1	2.6