**Blonde Ale**

**WLP565**

**Belgian Saison I Ale Yeast**

**TASTING NOTES:**
Black pepper, clove, under-ripe pear

**TALKING POINTS:**
This beer is similar to a saison which is generally classified as a “farmhouse ale.”

This strain is a classic saison strain sourced from the Wallonia region of Belgium.

**PAIRINGS:**
- Brussels & Cauliflower
- Mushroom Pizza

**STATS**

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<table>
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<tbody>
<tr>
<td><strong>ABV:</strong></td>
<td>5.5%</td>
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<tr>
<td><strong>IBU:</strong></td>
<td>33</td>
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<tr>
<td><strong>OG:</strong></td>
<td>12.2 Plato</td>
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<tr>
<td><strong>FG:</strong></td>
<td>1.67 Plato</td>
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<tr>
<td><strong>GLUTEN:</strong></td>
<td>&lt;10ppm</td>
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<td><strong>SRM:</strong></td>
<td>5.2</td>
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**STORY:**
An American classic known for its simplicity. Sometimes referred to as “golden ale.” Using two very different and distinct yeast strains- WLP029 German/Kölsch Ale Yeast which is known for accentuating hop flavor and bitterness while creating crisp, clean lager-like characters, and WLP565 Belgian Saison I Ale Yeast which produces flavors and aromas noted as earthy, peppery and spicy. Both of these beers are easy-drinking and approachable. Well balanced and clean, each of these examples are refreshing without aggressive flavors.

**YEAST:**
WLP565 Belgian Saison I Ale Yeast

**HOPS:**
- Warrior- Boil 60min. (24 IBUs)
- Saaz- Boil 5mins (2 IBUs)

**MALT:**
- Pilsen Malt (74%)
- Rye Malt (16%)
- Wheat Malt (9%)

**OTHER:**
Servomyces
Clarity Ferm

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)
Blonde Ale

WLP029 & WLP565

Fermentation Profile:
Pitch yeast at 65°F (18°C)
Hold temperature at 65°F (18°C)
Crash temperature to 43°F (6°C) once terminal gravity is confirmed.