



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

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.

STATS	
ABV:	5.5%
IBU:	33
OG:	12.2 Plato
FG:	1.67 Plato
GLUTEN:	<10ppm
SRM:	5.2

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

**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

Blonde Ale

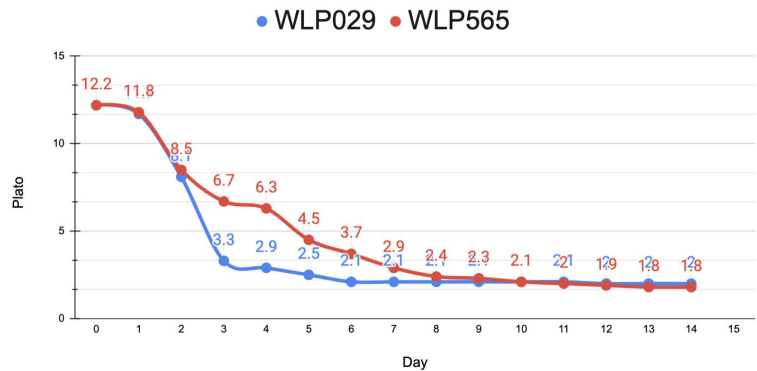
WLP029 & WLP565

BATCH: 245

	WLP029	WLP565
Starting Gravity	12.2 Plato	12.2 Plato
24 Hours	11.7 Plato	11.8 Plato
48 Hours	8.1 Plato	8.5 Plato
Final Gravity	2.01 Plato	1.67 Plato

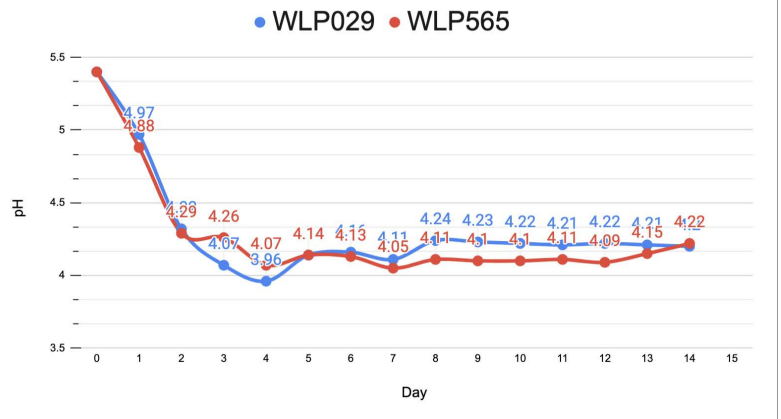
Gravity (Plato)

Attenuation: WLP029: 83.60% WLP565: 85.25%



	WLP029	WLP565
Diacetyl as-is	20 ppb	10 ppb
Diacetyl total	55.3 ppb	16.1 ppb
Acetaldehyde	16.3 ppm	2.02 ppm
Ethyl acetate	34.9 ppm	45.2 ppm
Isoamyl acetate	1.64 ppm	2.88 ppm

pH



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.