

Farmhouse Ales

BAM SOQ3 2018

Nick Facciola



Saison

- A pale, **refreshing**, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a **very dry finish**. **Highly carbonated**, may use non-barley grains or spices for complexity. Has **expressive yeast character** that is fruity, spicy, and not overly phenolic.
- Originally brewed in Wallonia, the French-speaking part of Belgium, for consumption during the active farming season. Originally a lower-alcohol product so as to not debilitate field workers.
- Originally a rustic, artisanal ale made with local farm-produced ingredients, now brewed mostly in larger breweries while retaining the image of its humble origins.



Saison ingredients



- Continental base malts, maybe some wheat, oats, rye, or spelt
- Sugar or honey can add complexity and help dry the beer
- Good to use Saazer-type, Styrian, Hallertau or EKG hops
- Herbs or spices can add complexity and uniqueness, but should always meld well with the yeast and hops
- Belgian saison yeasts w/high-attenuation, complex spicy and peppery character with earthy and subtle fruity ester notes. Slight tart finish.

Saison vital stats

- IBUs: 20 – 35
- SRM: 5 – 14 (pale) or 15 – 22 (dark)
- OG: 1.048 – 1.065 (standard)
- FG: 1.002 – 1.008
- ABV: 5.0 – 7.0%



Saison sample recipe

MALT/GRAIN BILL

- 11 lb Pilsner malt
- 0.5 lb Vienna malt
- 0.25 lb Munich malt
- 0.5 lb Caramunich malt
- 0.5 lb wheat malt

HOPS SCHEDULE

- 1 oz East Kent Goldings [6.3% AAU] at 60 min.
- 0.5 oz Styrian Goldings [1.5% AAU] at 5 min.

YEAST

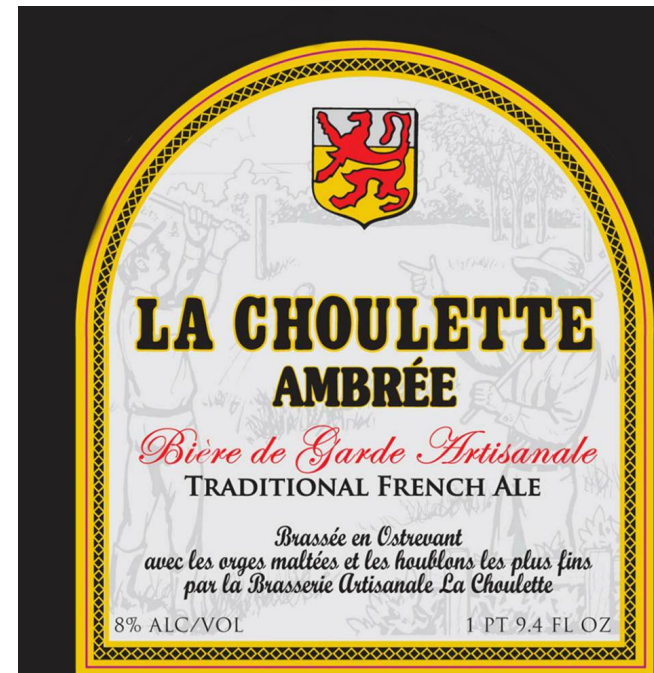
- Wyeast 3724 *Belgian Saison* or White Labs WLP566 *Saison II*

Mash low at 145 – 148°F. Begin fermentation at 68°F and let it free rise into the 80s!



Bière de Garde (beer for keeping)

- “Saison can be described as the more charismatic of the farmhouse ales, outgoing and quick to get your attention. Bière de Garde is the quiet cousin – it takes time to get to know and appreciate its charms.” –Phil Marcowski
- Bière de Garde is rounder, richer, **malt-focused**, and lacks the spicy, bitter character of a Saison
- Overall, a very smooth, well-lagered, aged French ale, malty but **not sweet**, and flavorful.



Bière de Garde profile

- Base malts vary by beer color, but usually include pale, Vienna and Munich types.
- Darker versions will have richer malt complexity and sweetness from crystal-type malts.
- Sugar may be used to add flavor and aid in the dry finish.
- Lager or ale yeast fermented at cool ale temps, followed by long cold conditioning.
- Floral, herbal or spicy continental hops.
- Musty or moldy character from corks is *not* ideal

Bière de Garde vital stats



- IBUs: 18– 28
- SRM: 6 – 19
- OG: 1.060 – 1.080
- FG: 1.008 – 1.016
– (aim for 1.010)
- ABV: 6.0 – 8.5%

Bière de Garde sample recipe

MALT/GRAIN BILL

- 12 lb Pilsner malt
- 1 lb Crystal malt 90°
- 1 lb CaraMunich malt

HOPS SCHEDULE

- 1 oz Northern Brewer [6.9% AAU] at 60 min.
- 0.5 oz Czech Saaz [3.7% AAU] at 5 min.

YEAST

- Wyeast 3726 Farmhouse Ale or WLP570 Belgian Golden Ale.
- WLP072 French Ale, Kölsh yeasts (WLP029) Fermentis Saflager W34/70

TIPS

- Can cellar for a few months... but try for a whole year!
- Boil for 2 hours to get nice malty flavors



Grisette

- In the late 1800s in the Hainaut province of Belgium, local brewers began marketing to the growing population of coal miners.
- Saisons were considered the drink of farm workers, so grisette became the brew of the miners. Sort of a Table Saison.
- Grisette (gris means gray in French) is said to refer to young women who worked in factories and wore a distinctive gray frock as a uniform. As one story goes, these young women, grisettes, would hold trays of ale to refresh the workers as they exited the mines.





Grisette profile

- The old grisettes were low alcohol, light bodied, saison-like golden ales of no great distinction.
- Indeed the intention was to be dry and refreshing as is the case with saison.
- One account says, grisettes were relatively clean blond ales of 3 to 5% alcohol content that mimicked the refreshing character of saison (only hops were the source of "refreshing" character as opposed to lactic acid sourness of old saison).
- NOT designed to be aged.



Grisette ingredients

- Hopping for bitterness rather than aroma- like a good pilsner. Can use German (Hallertau), Czech (Saaz), or English hops (East Kent Goldings)
- Belgian or German pilsner malt (or spring 6 row is probably more historically accurate)
- ~15% malted wheat or flaked
- Clean French or Belgian ale or saison yeast
- Wyeast 3711, 3724, WLP565



Grisette vital stats



- IBUs: ~30
- SRM: around 3
- OG: ~1.034
- FG: Around 1.006, depending on yeast, grist, and mashing
- ABV: 3.5 – 4%

Grisette sample recipe

MALT/GRAIN BILL

- 11lb Belgian pilsner malt
- 1lb flaked wheat
- 1lb white wheat malt
- 5.3oz acid malt

HOPS SCHEDULE

- 1.5 oz Hallertau at 60 min.
- 1.5 oz Hallertau at 10 min.

YEAST

- A blend of Wyeast 3724 (Belgian Saison) and 3711 (French Saison), roughly 75%/25% respectively
- Or just use 3711



Mike's Grisette recipe (thanks Mike!)

MALT/GRAIN BILL

- 7lb Admiral pils malt (64%)
- 2.5lb wheat malt (23%)
- 1lb flaked wheat (9%)
- 4oz Rice hulls
- 2oz acid malt

OG: 1.040

FG: 1.008

ABV: 4.25%

IBU: 24

SRM: 4

HOPS SCHEDULE

- 2 oz Styrian Savinski Goldings at 60 min.
- 1 oz Saaz at 20 min.
- 1 oz Stisselspalt at whirlpool
- 1 oz Saaz for 3 days dry hop

YEAST

- Danstar Belle Saison Yeast