

# SAISON von BOORIAN

**Malt Varieties:** Organic Pilsner, Organic Munich, Flaked Oats

**Hop Varieties:** Styrian Golding

**OG:** 13.3°P

**ABV:** 6%

**IBU:** 22

**History:** A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

**Flavor:** Combination of **fruity** and **spicy** flavors supported by a **soft malt character**, a low to moderate alcohol presence and tart sourness. Malt character is light but provides a sufficient background for the other flavors.

**Mouthfeel:** Light to medium body.

**Overall Impression:** A refreshing, medium to strong fruity/spicy ale with a distinctive **yellow-orange color**, highly carbonated, well hopped, and dry with a quenching acidity.

Our version is spiced with **cardamom seeds** and fermented with the house Belgian yeast, adding depth of aroma and a hint of **black pepper** flavor.

