

Original Recipe by:
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TURNSTABLE PASSIONFRUIT BELGIAN

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	7.5 lb	French Bohemian Pilsner	-	86.7%
		0.31 lb	Flaked Rye	-	3.6%
		0.5 lb	Chit Malt	-	5.8%
		0.25 lb	Belgian Aromatic	-	2.9%
Boil/60 min	Hop	1 oz	Saaz	3%	10.9
Boil/15min	Hop	1 oz	Saaz	3%	5.4
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	1 oz	Kohia Nelson	12%	3.8



Belgian Single (26A)

Original Gravity: 1.056 – 1.070 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 40 – 70 IBUs

ABV: 5.5 – 7.5%

SRM: 6 - 14

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	11g	SafAle BE-134 Saison	64-82°F
Fruit Addition	Fruit	1.7 lb	Passionfruit Puree	4 days ⇒ bottle

TARGET STATS

Batch Size	5 gal
OG	1.045
FG	1.004
~%ABV	4.8
Efficiency	72
IBU	18
SRM	3.7

BREW NOTES

Mash Temp	149°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min
Whirlpool Temp	170°F
Whirlpool Time	60 min

Notes

When adding fruit puree, there is a balance between flavor-preservation and attenuation. For this recipe, we want to preserve as much of the passionfruit flavor as we can, but still give the yeast the opportunity to eat the fermentable sugars.

Wait until after the peak of fermentation has come and gone, as fermentation begins to slow, add the puree and wait a few more days for the yeast to eat the available fermentable sugar before packaging.