

# LOVE2BREW

## SAISON SAUVIN (ALL-GRAIN)



Saison is one of the best styles of beer to pair with food that there is so they're a great choice with a meal any time of year but I think they really shine on a warm and thirsty day after a bit of work has earned you that beer. Our Saison Sauvín is designed to handle both those situations well. The pairing of white wine like Nelson Sauvín hops and the spiciness of saison yeast creates a wonderful complexity that can stand up to a great meal while still being refreshing and drinkable enough to crush one on a hot day.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Bottle Conditioning
- Original Gravity: 1.047
- 4.8% ABV (Estimated)
- IBUs: 31
- SRM: 3.7 (Straw)
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 9.5 lb. Belgian Pilsner Malt
- 1 lb. Vienna Malt

#### Hops

- 3 oz. Nelson Sauvín (Aroma)
- 1 oz. Nelson Sauvín (Dry Hop)

#### Yeast Choices

- Safbrew T-58
- Danstar Belle Saison Yeast
- White Labs Saison I Yeast (WLP565)
- Wyeast Belgian Saison Yeast (3724)

#### Other

- 5 oz. Priming Sugar

### MASH INGREDIENTS:

- 9.5 lb. Belgian Pilsner Malt
- 1 lb. Vienna Malt

### MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes

Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1 oz. Nelson Sauvín (10 Min.)
- 1 oz. Nelson Sauvín (5 Min.)
- 1 oz. Nelson Sauvín (0 Min.)\*
- 1 oz. Nelson Sauvín (Dry Hop)

\*We recommend cooling your wort to ~170°F and then adding 1 oz. Nelson Sauvín hops to your wort. Let the hops steep for 30 minutes before resuming cooling. If not possible just add at 0 minutes and cool.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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