

LOVE2BREW

DARK RYE SAISON (ALL-GRAIN)



Originally brewed as a Collaboration Beer between several NJ Breweries, NJ Craft Beer, and love2brew this Dark Rye Saison is a totally unique twist on your favorite style! This brew combines the traditional Saison notes of orange/lemon citrus and yeast derived spiciness with a big Rye malt backbone that compliments the spice notes incredibly. CaraRye and Chocolate Rye support the backbone of this brew by adding complex notes of caramel, bread, and a slight roastiness to the beer. Styrian Goldings hops further reinforce the collaborative efforts of this brew by layering additional spice notes! The idea for this brew came from the passion to share beer and ideas and we'd love to share that experience with you!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 4 Weeks Bottle Conditioning
- Original Gravity: 1.066
- 7.5% ABV (Estimated)
- IBUs: 36.2 (Moderate)
- SRM: 16.5 (Dark Amber)
- 90 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 10.5 lbs. Pilsner Malt
- 1.5 lbs. Rye Malt
- 12 oz. CaraRye
- 8 oz. Chocolate Rye

Hops

- 1 oz. Styrian Goldings (Bittering)
- 1.5 oz. Styrian Goldings (Flavor)

Yeast Choices

- Safbrew T-58
- Danstar Belle Saison Yeast
- Saison II Yeast (WLP566)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 10.5 lbs. 2-Row Pale
- 1.5 lbs. Rye Malt
- 12 oz. CaraRye
- 8 oz. Chocolate Rye

MASH SCHEDULE:

- Saccharification Rest: 151°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Styrian Goldings (60 Minutes)
- 1.5 oz. Styrian Goldings (30 Minutes)

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

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