

LOVE2BREW

SIMPLE SAISON (ALL-GRAIN – 2.5 GALLON)



The love2brew Simple Saison is a great example of what a standard Saison should be. At first you'll notice the moderate spice aroma combined with some fruity aromas (think orange and lemons). When you hold up your glass you'll take in the golden color and the long lasting, dense head. As you sip on this Saison a combination of fruity and spicy flavors supported by a soft malt character will embrace your taste buds finishing in a palette cleansing dryness. Enjoy this easy to drink beer at anytime.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.052
- 5.3% ABV (Estimated)
- IBUs: 25.9
- SRM: 3.4
- 90 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 5 lb. Pilsner Malt

Hops

- 1/2 oz. UK Kent Goldings (Bittering)
- 1/2 oz. UK Kent Goldings (Aroma)

Yeast Choices

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

Other

- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 5 lb. Pilsner Malt

MASH SCHEDULE:

- Saccharification Rest: 148°F for 60 minutes.
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. UK Kent Goldings (60 Minutes)
- 1/2 oz. UK Kent Goldings (15 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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