

ANTITHESIS – SAISON DU VIN (All Grain)

Official NORTHERN BREWER Instructional Document

A pairing of opposites. The juxtaposition of contrasting ideas. The coming together of beer and wine. Thesis, antithesis, and synthesis yield this mightily fruity hop-forward saison that is like nothing you've had before. Sauvignon Blanc grape juice brings explosive flavors and aromas—green grass, tropical berries, Kaffir lime, and refreshing crisp acidity. This powerful grape is both balanced and enhanced by New Zealand Nelson Sauvignon hops and the wine-like character of French saison yeast. This is pure, wild, dynamic energy in a beer-wine hybrid—a fine balance achieved via contrasting flavors working together to create an Antithetical Synergy.

O.G: 1.066 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-3 weeks secondary; 2-3 weeks bottle conditioning.

MASH INGREDIENTS

- 7.75 lbs Malteries Franco-Belges Pilsen Malt
- 1 lb Briess Carapils

BOIL ADDITIONS & TIMES

- 0.25 oz NZ Nelson Sauvignon (60 min)
- 1.5 oz NZ Nelson Sauvignon (20 min)
- 46 oz Alexander's Sauvignon Blanc grape concentrate (add at end of boil)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Belle Saison Ale Yeast.
Optimum temp: 63°-77° F.
- **LIQUID YEAST OPTION:**
Wyeast 3711 French Saison.
Flocculation: Low-medium. Attenuation: 77-83%.
Temperature Range: 65-77°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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