

# NEW WORLD SAUVIGNON BLANC SAISON (All Grain)

Official NORTHERN BREWER Instructional Document

Did you get beer in your wine, or wine in your beer? Whichever way it works out, the fact is that this mightily fruity hop-forward saison is like nothing you've had before. Echoing the "New World" winemaking tradition of big, unbalanced flavor and alcohol, this saison is a blend of dry, straw-like malt, and juicy-fruity hops with a substantial alcohol content. Sauvignon Blanc grape juice brings explosive flavors and aromas—green grass, tropical berries, Kaffir lime, refreshing crisp acidity. This powerful grape is both balanced and enhanced by New Zealand Nelson Sauvin hops and the wine-like character of French saison yeast. This is pure, wild, dynamic energy in a beer-wine hybrid, and you're just the person to tame it.

## 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 Sauvin (60 min)
- 1.5 oz NZ Nelson Sauvin (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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