

Sour/Bretty/Hoppy Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
4.0 kg	Bohemian Pilsner (DE)	Mash
1.0 kg	Rye (DE)	Boil
500.0 g	Flaked Oats	Boil
200.0 g	Sucrose (Table Sugar)	Boil
70.0 g	Biscuit (BE)	Mash

Hops

Amount	Hop	Time
25.0 g	Columbus (US)	90 min
50.0 g	Mosaic™ (US)	4 days
50.0 g	Wai-iti (NZ)	4 days
25.0 g	Mosaic™ (US)	15 min
25.0 g	Wai-iti (NZ)	15 min

Yeasts

Name	Lab/Product
Belgian Saison Yeast	Wyeast 3724
Brettanomyces Claussenii	White Labs WLP645
Brettanomyces Bruxellensis	White Labs WLP650

Extras

Amount	Name	Time
3.5 oz	White Wine Soaked French Oak Cubes (Light Toast)	12.0 weeks

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.058	1.009	48 ↑
ABV	Color	Balance

6.5%

3 SRM ↓

Very Bitter ↑

Notes

1- Sour wort with probiotics (went with Plantarum).

2- Ferment with Saison yeast.

3- Pitch brett + Oak Cubes. I went with dregs from <http://www.ratebeer.com/beer/les-trois-mousquetaires-hors-serie-saison-brett/251922/> and a few others.

4- After around 3-4 months, make a big dry hop.

5- Keg and/or bottle.

Real FG was 1.000 which makes and real ABV was more ~7%