

Funky Hoppy Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
3.7 kg	Pilsen (BE)	Mash
0.7 kg	Toasted Wheat Malt	Mash
0.45 kg	Aromatic Malt (UK)	Mash
100.0 g	Sucrose (Table Sugar)	Boil

Hops

Amount	Hop	Time
28.0 g	Magnum (US)	45 min
28.0 g	Mosaic™ (US)	7 days
28.0 g	Nelson Sauvin (NZ)	7 days
28.0 g	Galaxy (AU)	7 days
28.0 g	Mosaic™ (US)	10 min
28.0 g	Galaxy (AU)	10 min
28.0 g	Nelson Sauvin (NZ)	10 min

Yeasts

Name	Lab/Product
Saison/Brettanomyces Blend	The Yeast Bay

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	90 min

Properties

OG	FG	IBU
1.051	1.008	37 ↑
ABV	Color	Balance
5.6%	5 SRM	Bitter ↑