

Ceci n'est pas une Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
3.5 kg	Golden Promise (UK)	Mash
908.0 g	Vienna (DE)	Mash
454.0 g	Rye (DE)	Boil
75.0 g	Caramel Wheat (DE)	Mash

Hops

Amount	Hop	Time
5.0 g	Columbus (US)	60 min
30.0 g	Saaz (CZ)	10 min
20.0 g	Simcoe (US)	10 min
60.0 g	Saaz (CZ)	3 days
40.0 g	Simcoe (US)	3 days

Yeasts

Name	Lab/Product
WLP565 / Brett Claussenii / Lacto Plantarum	

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.049	1.007	23
ABV	Color	Balance
5.5%	6 SRM	Balanced

Notes

Mash at ~147F /// Sour wort with Plantarum /// Boil for 1 hour /// Pitch WLP565 and Claussenii and let it sit for ~3 weeks
/// Dry hop and package