

MTL Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
8.5 kg	Bohemian Pilsner (DE)	Mash
1.0 kg	Pale Wheat (CA)	Mash
1.0 kg	Rye (US)	Boil
500.0 g	Sucrose (Table Sugar)	Boil

Hops

Amount	Hop	Time
26.0 g	Columbus (US)	90 min
70.0 g	Amarillo (US)	3 min
70.0 g	Hallertau Blanc	3 min
80.0 g	Amarillo (US)	3 days
40.0 g	Hallertau Blanc (DE)	3 days

Yeasts

Name	Lab/Product
S. Arlingtonesis	
Belgian Saison Yeast	Wyeast 3724

Extras

Amount	Name	Time
2.0 tsp	Yeast Nutrient (Wyeast)	5.0 min
1.0 each	Whirlfloc Tablet	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	90 min

Properties

OG	FG	IBU
1.060	1.005	31
ABV	Color	Balance

7.2% ↑

2 SRM ↓

Balanced

## Notes

Wanted to use belgian saison but accidently blended it with another fresh s.arlingtonesis starter like a dummy so we'll see how it goes.