

Wild Imperial Dark Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
6.0 kg	Bohemian Pilsner (DE)	Mash
800.0 g	Flaked Wheat	Boil
400.0 g	Flaked Rye	Boil
200.0 g	Midnight Wheat Malt (US)	Boil
150.0 g	Chocolate (BE)	Mash

Hops

Amount	Hop	Time
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Yeasts

Name	Lab/Product
Belgian Sour Mix I	White Labs WLP655

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.068 ↑	1.010	0 ↓
ABV	Color	Balance
7.6% ↑	26 SRM ↑	Very Bitter ↑