

Lemony Saison

an All Grain Saison by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
4.5 kg	Castle Belgian Pilsner Malt	Mash
0.75 kg	Torrified Wheat	Mash
0.45 kg	Rye (DE)	Mash
0.25 kg	CaraVienne (BE)	Mash

Hops

Amount	Hop	Time
14.0 g	Saaz (CZ)	60 min
14.0 g	Saaz (CZ)	30 min
10.0 g	Sorachi Ace (JP)	15 min
18.0 g	Sorachi Ace (JP)	15 min

Yeasts

Name	Lab/Product
The Yeast Bay - Wallonian Farmhouse	White Labs

Extras

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

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	90 min

Properties

OG	FG	IBU
1.058	1.009	33
ABV	Color	Balance
6.4%	5 SRM	Balanced

