

# Last Minute Dandelion Saison

an All Grain Saison by Cavemen Brewing

## Fermentables

Amount	Fermentable	Use
4.0 kg	Bohemian Pilsner (DE)	Mash
400.0 g	Flaked Oats	Boil
300.0 g	Sucrose (Table Sugar)	Boil
250.0 g	Rye (DE)	Boil
200.0 g	Melanoidin (DE)	Mash
60.0 g	Crystal Rye (UK)	Mash

## Hops

Amount	Hop	Time
5.0 g	Columbus (US)	90 min
25.0 g	Tradition (DE)	30 min
25.0 g	Tradition (DE)	10 min

## Yeasts

Name	Lab/Product
Belgian Style Saison Ale Yeast Blend	White Labs WLP568

## Extras

Amount	Name	Time
180.0 g	Dandelion tips	1.0 min

## Stats

### Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

### Properties

OG	FG	IBU
1.057	1.011	25
ABV	Color	Balance
6.0%	5 SRM	Balanced

