




ENDLESS MOUNTAINS

Fermentables					BJCP Style Guidelines		
Weight (lb)	Name			%			
7.5	Weyermann Extra Pale Pilsner			78.9			
2	Malted Oats			21.1			
Hop Additions					 <p>Saison (25B) <u>Original Gravity:</u> 1.048 – 1.065 SG <u>Final Gravity:</u> 1.002 – 1.008 SG <u>Bitterness:</u> 20 – 35 IBUs <u>ABV:</u> 5.0 – 7.0% <u>SRM:</u> 5 - 14</p> <p><u>Overall Impression:</u> Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic.</p>		
Stage/Time	Qty (oz)	Name		%AA			IBU
Boil/45 min	0.75	Nelson Sauvin		9.5			23.6
Boil/30 min	0.25	Nelson Sauvin		9.5			6.6
Boil/15 min	0.25	Nelson Sauvin		9.5			4.3
Whirlpool	0.25	Nelson Sauvin		9.5			2.7
Dry Hop	1.75	Nelson Sauvin		9.5			-
Yeast							
Variety			Qty	Ferm Temp			
Fermentis Saflager BE-134			11g sachet	74° F			
Additives							
Amount		Name		Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp		Yeast nutrient		Boil/15 min			
Target Statistics		Brew Notes			Notes		
Batch Size	5 gal	Mash Temp	149° F		The total boil time for this brew is 90 minutes to reduce the presence of dimethyl sulfide (“DMS” which can create creamed corn flavors). This means wort should be boiled for 45 minutes before the first hop addition.		
OG	1.051	Mash Duration	45 min				
FG	1.010	Boil Volume	6.75 gal				
~%ABV	6.5	Boil Duration	90 min				
Efficiency	72	Whirlpool Temp	200° F				
IBU	37	Whirlpool Duration	5-10 min				
SRM	3.3	Dry Hop Duration	3 Days				