



HORTENSE

Size: 5 gal.
Efficiency: 89.97%
Attenuation: 89.0%

Original Gravity: 1.045
Terminal Gravity: 1.005
Color: 1.74 SRM
Alcohol: 5.23%
Bitterness: 6.2

INGREDIENTS:

6.25 lb (86.7%) Pilsen Malt - added during mash
1.0 lb (13.3%) White Wheat Malt - added during mash

0.05 oz (6.5%) Apollo (17.0%) - added during boil, boiled 60 m
0.4 oz (51.9%) East Kent Goldings (5.0%) - added during boil, boiled 15 m
0.3 oz (41.6%) Exp - HBC 291 (12.2%) - steeped after boil
1.0 oz Nasturtium Flower - added during boil, boiled 10 m
1.5 oz Cucumber - added dry to secondary fermenter

BSI 565 Saison Yeast Ferment at 75

Need help? Email recipes@madtreebrewing.com

