

#7 ape

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (85.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Perle | 30 g | 45 min | 7.2 % |
| Boil | Perle | 20 g | 30 min | 7.2 % |
| Aroma (end of boil) | Eureka! | 20 g | 0 min | 18 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 6 % |
| Dry Hop | Centennial | 35 g | 2 day(s) | 10.5 % |
| Dry Hop | Eureka! | 15 g | --- | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |