

# Saison American Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **58**
- SRM **9.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	1 kg (48.2%)	79 %	6
Grain	Monachijski	0.5 kg (24.1%)	80 %	16
Grain	wiedeński	0.5 kg (24.1%)	80 %	9
Grain	crystal	0.075 kg (3.6%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Whirlpool	Cascade	30 g	30 min	6 %
Whirlpool	mosaic	30 g	15 min	11 %
Whirlpool	Cascade	30 g	15 min	6 %
Dry Hop	mosaic	20 g	0 day(s)	11 %
Dry Hop	Cascade	30 g	0 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m29	Ale	Dry	11 g	---