

# Perth

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- Gravity **11.4 BLG**
- ABV ---
- IBU **53**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (90.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.4 kg (9.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Boil	Enigma (AUS)	5 g	30 min	17.2 %
Boil	Enigma (AUS)	5 g	15 min	17.2 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Boil	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	60 g	5 day(s)	17.2 %
Boil	Enigma (AUS)	5 g	10 min	17.2 %
Boil	Enigma (AUS)	5 g	20 min	17.2 %
Boil	Enigma (AUS)	5 g	25 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---