

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 | --- |