

## #7 ape

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- 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