

#1 SMASH Cascade PL 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Chłodzenie no-chill, będzie wrzucane w rzeczywistości na 40 minut				
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Kwas askorbinowy	3 g	Bottling	---
Fining	Whirlfloc	1 g	Boil	5 min
Pół tabletki				

Notes

- Zaktualizowane dane wydajności, odparowania, strat po pierwszej warce
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