

APA Chinnok Cascade PL

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Ale Optima | 4 kg (76.9%) | 82 % | 6 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.6%) | 79 % | 10 |
| Grain | Płatki owsiane błyskawiczne | 0.2 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 10 % |
| Boil | Cascade | 20 g | 15 min | 5.5 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 5.5 % |
| Whirlpool | Cascade | 50 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |