

Cascade

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.3 kg (39.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.2%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.3%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.11 kg (1.9%) | 70 % | 299 |
| Sugar | Cukier | 0.15 kg (2.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort | Zeus | 30 g | 70 min | 15.5 % |
| Boil | Cascade PL | 40 g | 15 min | 5.8 % |
| Aroma (end of boil) | Cascade PL | 40 g | 0 min | 5.8 % |
| Whirlpool | Cascade PL | 40 g | 0 min | 5.8 % |