

Cascade Ale - BIAB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.89 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.6 kg (60.4%) | 81 % | 6 |
| Grain | Pilzneński | 0.8 kg (30.2%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.25 kg (9.4%) | 74 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 13.5 % |
| Aroma (end of boil) | Cascade | 5 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 10 min | 6 % |
| Aroma (end of boil) | Cascade | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |