

# Cascade IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **10.9**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.02 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (46.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	25 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Cascade	10 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale