

Cascade Light Ale 11 Blg

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **2.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (50%) | --- % | 4 |
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 45 min | 11 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Boil | Cascade | 25 g | 1 min | 6 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |