

# Cascade PL Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (85.2%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (14.8%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Cascade PL	20 g	10 min	8 %
Boil	Cascade PL	30 g	1 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar