

# Cashmere APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (91.7%)	81 %	---
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	---
Grain	Weyermann pszeniczny jasny	0.2 kg (3.3%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.1 %
Boil	Cashmere	30 g	15 min	6.7 %
Boil	Cashmere	30 g	5 min	6.7 %
Whirlpool	Cashmere	40 g	0 min	6.7 %
Dry Hop	Cashmere	50 g	7 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	10 g	---