

# Extreme SH Cascade

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (94.8%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.3 kg (5.2%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Aroma (end of boil)	Cascade	100 g	30 min	6 %
Dry Hop	Cascade	175 g	3 day(s)	6 %