

## II - American Cascade Pale Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **48**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (46.5%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Monachijski	1 kg (23.3%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Cascade	50 g	10 min	6 %
Dry Hop	Cascade	15 g	10 day(s)	6 %

### Yeasts

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