

ipka cascade single hop

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (77.6%) | 79 % | 6 |
| Grain | Weyermann - Caraamber | 0.3 kg (5.2%) | 75 % | 65 |
| Grain | Platki owsiane | 1 kg (17.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 30 g | 50 min | 6 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Dry Hop | Cascade | 30 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | --- |