

# SBIPA Cascade

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **75**
- SRM **31.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	viking dekstrynowy	0.4 kg (10%)	79 %	13
Grain	viking colorado crystal	0.5 kg (12.5%)	80 %	20
Grain	czekoladowy ciemny viking malt	0.2 kg (5%)	80 %	1000
Grain	Karmelowy żytni viking malt	0.2 kg (5%)	75 %	150
Grain	żytni prażony	0.2 kg (5%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	9 %
Boil	Cascade	30 g	20 min	9 %
Boil	Cascade	15 g	0 min	9 %
Dry Hop	Cascade	15 g	5 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	200 g	Fermentum Mobile