

# SINGLE HOP CASCADE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **0 %**
- Size with trub loss **47 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **54.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **41.1 liter(s)**
- Total mash volume **52.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **41.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **54.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (93.6%)	80 %	5
Grain	Monachijski	0.75 kg (6.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	7 %
Boil	Cascade	25 g	30 min	7 %
Boil	CASCADE	25 g	15 min	7 %
Boil	Cascade	200 g	1 min	7 %
Dry Hop	CASCADE	200 g	1 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05 (w 15 stopniach tak 3-4 dni, potem 18 tydzień, i potem to butelkowania tak 20-22)	Ale	Dry	23 g	Blabla