Cascade APA PL v2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	5 kg *(90.9%)*	79 %	4
Grain	Abbey Malt Weyermann	0.5 kg *(9.1%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	18 g	60 min	11.2 %
Aroma (end of boil)	Cascade PL	50 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.