APA Cascade PL

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(83.3%)*	80 %	5
Grain	Weyermann - Carapils	0.5 kg *(8.3%)*	78 %	4
Grain	Pszeniczny	0.5 kg *(8.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Cascade PL	25 g	15 min	5.2 %
Boil	Cascade PL	25 g	10 min	5.2 %
Boil	Cascade PL	25 g	5 min	5.2 %
Whirlpool	Cascade PL	25 g	5 min	5.2 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs