Cascade PL Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(90.9%)*	79 %	6
Grain	Płatki owsiane	0.5 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	5 min	7.3 %
Boil	Amarillo	25 g	5 min	6 %
Whirlpool	Amarillo	75 g	30 min	6 %
Whirlpool	Citra	25 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Whirlpool 70-79'C
  Oct 31, 2024, 8:10 AM

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