

## APA Single Hop Cascade

- Gravity **12.4 BLG**
- ABV ---
- IBU **35**
- SRM **9.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (63.8%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.6%) | 79 %  | 22  |
| Grain | Pilzneński                  | 1 kg (21.3%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 150         | 0.2 kg (4.3%)  | 75 %  | 150 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 40 g   | 60 min   | 6 %        |
| Boil                | Cascade | 20 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Cascade | 15 g   | 5 min    | 6 %        |
| Whirlpool           | Cascade | 35 g   | 0 min    | 6 %        |
| Dry Hop             | Cascade | 90 g   | 0 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |