# Polska APA Cascade PL

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 4.5 kg *(100%)* | 80 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Cascade PL | 30 g | 35 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 50 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL | 50 g | 0 min | 5.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Whirlfloct | 2.5 g | Boil | 10 min |

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