

# CASCADE PL HOPPY LAGER

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## 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 **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (90.4%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	35 g	60 min	7.8 %
Aroma (end of boil)	Cascade PL	20 g	10 min	7.8 %
Whirlpool	Cascade PL	30 g	0 min	7.8 %
Dry Hop	Cascade PL	80 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Liquid	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1.25 g	Boil	10 min

## Notes

- Jednowarowa dekokcja, odbiór na początku 70°C  
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