

## 10# APA Cascade

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5.7**
- Style **American Pale Ale**

### 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 **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (92.3%)  | 85 %  | 7   |
| Grain | Weyermann - Carahell      | 0.5 kg (7.7%) | 77 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 40 g   | 60 min | 10.6 %     |
| Aroma (end of boil) | Cascade | 60 g   | 0 min  | 6 %        |

### Yeasts

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

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips Piwowarski | 4 g    | Mash    | ---  |