

# Ale Sazz Cascade 13 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (95.2%)  | --- % | 3   |
| Grain | cookie              | 0.3 kg (4.8%) | --- % | 70  |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Chinook               | 40 g   | 60 min   | 11 %       |
| Boil    | Saaz (Czech Republic) | 10 g   | 20 min   | 4.5 %      |
| Boil    | Cascade               | 10 g   | 20 min   | 6 %        |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min    | 4.5 %      |
| Boil    | Cascade PL            | 10 g   | 5 min    | 5.2 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 1 min    | 4.5 %      |
| Boil    | Cascade PL            | 10 g   | 1 min    | 5.2 %      |
| Dry Hop | Saaz (Czech Republic) | 25 g   | 7 day(s) | 4.5 %      |
| Dry Hop | Cascade               | 25 g   | 7 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |