

## American Cascade Pale Ale 13 blg 25l

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **6.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (58.1%)	80 %	7
Grain	Strzegom Wiedeński	1.25 kg (18.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1.25 kg (18.2%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	0.38 kg (5.5%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Cascade	12 g	30 min	6 %
Boil	Cascade	12 g	15 min	6 %
Boil	Cascade	30 g	10 min	6 %
Boil	Cascade	12 g	5 min	6 %
Boil	Cascade	12 g	1 min	6 %