

# American Cascade Pale Ale 13BLG 25L

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **11**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.5 kg (47.4%)	80 %	5
Grain	Strzegom Wiedeński	1.75 kg (23.7%)	79 %	10
Grain	Strzegom Monachijski typ I	1.75 kg (23.7%)	79 %	16
Grain	Caramel/Crystal Malt - 120L	0.38 kg (5.1%)	72 %	236

## 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 %