

# American Cascade Pale Ale 13°BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **8.6**
- Style **American Pale Ale**

## 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (46.9%)   | 90 %  | 5   |
| Grain | Strzegom Wiedeński     | 1.5 kg (23.4%) | 81 %  | 10  |
| Grain | Monachijski            | 1.5 kg (23.4%) | 82 %  | 16  |
| Grain | Strzegom Karmel 150    | 0.4 kg (6.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 42 g   | 60 min   | 6 %        |
| Boil                | Cascade | 12 g   | 30 min   | 6 %        |
| Boil                | Cascade | 12 g   | 15 min   | 6 %        |
| Boil                | Cascade | 12 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Cascade | 12 g   | 1 min    | 6 %        |
| Dry Hop             | Cascade | 15 g   | 4 day(s) | 6 %        |
| Dry Hop             | Cascade | 15 g   | 2 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Fermentacja:  
10 dni - 15°C  
14 dni - 15 -> 20°C

Chmienie na zimno w 10°C

\*pierwsza warka zeszła do 4,5°Blg

\*receptura ok, można powtarzać. Ładny cytrusowy aromat (głównie kwiaty, grejpfrut), goryczka ciut krótka.

Przy kolejnej warce zacieranie więcej na wytrawnie, podnieść IBU.

*Sep 8, 2020, 9:22 AM*