

American Cascade Pale Ale 13°BLG

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (46.5%) | 100 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (23.3%) | 90 % | 10 |
| Grain | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 1 kg (23.3%) | 90 % | 22 |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (7%) | 90 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Cascade | 40 g | 60 min | 6 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Whirlpool | Cascade | 20 g | 1 min | 6 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |