

## APA#6 Cascade

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- Gravity **11.1 BLG**
- ABV ---
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (88.9%)	79 %	6
Grain	Bestmalz Caramel Pils	0.25 kg (11.1%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	40 min	6.7 %
Boil	Cascade	10 g	30 min	6.7 %
Boil	Cascade	10 g	20 min	6.7 %
Dry Hop	Cascade	48 g	3 day(s)	6.7 %
Boil	Cascade	10 g	10 min	6.7 %

### Yeasts

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