

# APA Cascade

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- Gravity **13.6 BLG**
- ABV ---
- IBU **35**
- SRM **7.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (68%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (20%)	80 %	5
Grain	Strzegom Karmel 300	0.1 kg (4%)	70 %	299
Grain	Żytni	0.2 kg (8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12.5 %
Boil	Cascade	10 g	15 min	7.1 %
Boil	Cascade	20 g	1 min	7.1 %
Dry Hop	Cascade	20 g	3 day(s)	6 %