

## APA - Single Hop Cascade

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Wiedeński	0.25 kg (5%)	79 %	10
Grain	Strzegom Karmel 100	0.25 kg (5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	8.3 %
Aroma (end of boil)	Cascade	30 g	5 min	8.3 %
Whirlpool	Cascade	40 g	10 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	---