

# apka cascade

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.975 kg (86.8%)	80 %	5
Grain	Rice, Flaked	0.15 kg (6.6%)	70 %	2
Grain	Oats, Flaked	0.15 kg (6.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Boil	Cascade	10 g	20 min	7.1 %
Aroma (end of boil)	Cascade	10 g	5 min	7.1 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	FM