

# cascada

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5.4**
- Style **American IPA**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	30 min	6 %
Dry Hop	Cascade	80 g	3 day(s)	6 %
Boil	Marynka	30 g	30 min	10 %
Aroma (end of boil)	Marynka	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	50 g	Fermentis