

Cascade Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.1**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Hallertau Tradition | 20 g | 60 min | 4.5 % |
| Boil | Cascade PL | 6 g | 30 min | 7.3 % |
| Boil | Cascade PL | 6 g | 15 min | 7.3 % |
| Boil | Cascade PL | 8 g | 1 min | 7.3 % |
| Dry Hop | Cascade PL | 10 g | 7 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 6.25 g | --- |