

# Cascade Pale Ale

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- 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	---