

Cascade Single Hop IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **52**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (90.9%)	80 %	5
Grain	Weyermann - Vienna Malt	0.075 kg (4.5%)	81 %	8
Grain	Viking Wheat Malt	0.075 kg (4.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade (AUS)	15 g	60 min	7.3 %
Aroma (end of boil)	Cascade (AUS)	15 g	10 min	7.3 %
Dry Hop	Cascade (AUS)	10 g	10 day(s)	7.3 %
Dry Hop	Cascade (AUS)	10 g	5 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2.8 g	---