

# Cascade Wiktor

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **9.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (62.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10
Grain	Monachijski	1 kg (14.9%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	45 g	50 min	6 %
Aroma (end of boil)	Cascade	35 g	15 min	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Dry Hop	Cascade	45 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.98 g	Fermentis