

Cascade

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (87%) | 82 % | 4 |
| Grain | Pszeniczny Crystal | 0.5 kg (8.7%) | 75 % | 130 |
| Grain | Płatki owsiane | 0.25 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 20 min | 7.2 % |
| Aroma (end of boil) | Cascade | 50 g | 10 min | 7.2 % |