

# cascadeR

- Gravity **14 BLG**
- ABV ---
- IBU **66**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75.5 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75.5C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.6 kg (32%)	82.5 %	6.5
Grain	Weyermann - Pilsnenski	1.3 kg (26%)	81 %	2.5
Grain	Weyermann - Carapils	0.5 kg (10%)	72 %	3.9
Grain	Pszeniczny	0.3 kg (6%)	84 %	3.9
Grain	Ryż	1.3 kg (26%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	8.1 %
Boil	Cascade	20 g	30 min	8.1 %
Boil	Cascade	25 g	15 min	8.1 %
Boil	Cascade	15 g	1 min	8.1 %
Dry Hop	Cascade	80 g	4 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	gips piwowarski	10 g	Mash	---