

CASCARA IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **16**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	25 g	15 min	6 %
Boil	Cascade	25 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	CASCARA	100 g	Boil	15 min

Notes

- ŁUPINY CASCARY DODACĆ RAZEM Z CHMIELEM CASCADE
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