

# Cashmere APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 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)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 5.5 kg (91.7%) | 81 %  | --- |
| Grain | Weyermann - Carapils       | 0.3 kg (5%)    | 78 %  | --- |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (3.3%)  | 80 %  | --- |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Magnum   | 25 g   | 60 min   | 12.1 %     |
| Boil      | Cashmere | 30 g   | 15 min   | 6.7 %      |
| Boil      | Cashmere | 30 g   | 5 min    | 6.7 %      |
| Whirlpool | Cashmere | 40 g   | 0 min    | 6.7 %      |
| Dry Hop   | Cashmere | 50 g   | 7 day(s) | 6.7 %      |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 10 g   | ---        |