

# ipka cascade single hop

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4.5 kg (77.6%) | 79 %  | 6   |
| Grain | Weyermann - Caraamber | 0.3 kg (5.2%)  | 75 %  | 65  |
| Grain | Platki owsiane        | 1 kg (17.2%)   | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 30 g   | 50 min   | 6 %        |
| Boil    | Cascade | 30 g   | 30 min   | 6 %        |
| Boil    | Cascade | 30 g   | 15 min   | 6 %        |
| Dry Hop | Cascade | 30 g   | 6 day(s) | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | ---        |