

# New England IPA Cascade

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (83.3%) | 80 %  | 6   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (16.7%) | 85 %  | 5   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 14 g   | 60 min   | 12.9 %     |
| Boil    | Citra      | 15 g   | 60 min   | 12 %       |
| Boil    | Cascade PL | 15 g   | 30 min   | 5.2 %      |
| Boil    | Cascade PL | 20 g   | 10 min   | 5.2 %      |
| Dry Hop | Cascade PL | 30 g   | 3 day(s) | 5.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |