

# SH Cascade

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **29**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (39.5%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (39.5%)	80 %	5
Grain	Platki owsiane	0.8 kg (21.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	60 min	5.2 %
Boil	Cascade PL	30 g	20 min	5.2 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %
Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	55 min