

# Single hop Cascade IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **13.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (70.6%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (11.8%)  | 83 %  | 5   |
| Grain | Monachijski          | 1 kg (11.8%)  | 80 %  | 16  |
| Grain | Strzegom Karmel 300  | 0.5 kg (5.9%) | 70 %  | 299 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 50 g   | 60 min   | 6 %        |
| Boil    | Cascade | 50 g   | 30 min   | 6 %        |
| Dry Hop | Cascade | 100 g  | 7 day(s) | 6 %        |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 10 g   | Boil    | 5 min |