

SINGLE HOP CASCADE SESSION IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (90.9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 0.3 kg (9.1%) | 82 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 20 g | 60 min | 7.8 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Fermentis |