

## 10# APA Cascade

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (92.3%)	85 %	7
Grain	Weyermann - Carahell	0.5 kg (7.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	10.6 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	---