

## #5 Pale Ale Marynka-Cascade

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Pale Ale	1.7 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.7 %
Aroma (end of boil)	Cascade	20 g	10 min	6.9 %
Dry Hop	Cascade	30 g	7 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis