

American Cascade Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.02 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (46.5%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Monachijski	1 kg (23.3%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.3 kg (7%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	25 g	7 day(s)	6 %
Boil	Cascade	40 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	25 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Cascade	10 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us 05	Ale	Dry	10 g	---

Notes

- wysładzanie 13 l wody - za mało - powinno być 15 l. Docelowo miało być 20 l brzezki nastawnej. Gar 35 L, dużej średnicy, szybkie odparowanie. 16.5 brzezki. Burzliwa zakończona po 6 dniach ok 4.5. Przelanie na cichą z dochmieniem Cascade 25 g. na zimno. W tej chlili 16 l piwa. Zebranie gęstwy. 15.06.2017
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