

# American Cascade Pale Ale 13°BLG

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (46.5%)	100 %	7
Grain	Strzegom Wiedeński	1 kg (23.3%)	90 %	10
Grain	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1 kg (23.3%)	90 %	22
Grain	Caramel/Crystal Malt - 20L	0.3 kg (7%)	90 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
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 %
Whirlpool	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile