

APA#6 Cascade

- Gravity **11.1 BLG**
- ABV ---
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (88.9%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 0.25 kg (11.1%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 10 g | 40 min | 6.7 % |
| Boil | Cascade | 10 g | 30 min | 6.7 % |
| Boil | Cascade | 10 g | 20 min | 6.7 % |
| Dry Hop | Cascade | 48 g | 3 day(s) | 6.7 % |
| Boil | Cascade | 10 g | 10 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |