

# APA Chinnok Cascade PL

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Optima	5 kg (100%)	82 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	10 %
Boil	Cascade	25 g	15 min	5.5 %
Aroma (end of boil)	Chinook	25 g	1 min	10 %
Aroma (end of boil)	Cascade	25 g	1 min	5.5 %
Dry Hop	Cascade	50 g	30 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54	Ale	Slant	150 ml	Fermentum Mobile