

# APA Chinnok Cascade PL

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- Gravity **12.1 BLG**
- ABV ---
- 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 |