

# Belgian IPA Cascade FM25

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **76**
- SRM **4.1**
- Style **American IPA**

## 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 **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (74.6%)	81 %	4
Grain	Płatki pszeniczne	1.7 kg (25.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	100 g	60 min	8 %
Aroma (end of boil)	Cascade PL	100 g	1 min	5.2 %
Aroma (end of boil)	Sladek	100 g	1 min	6 %
Dry Hop	Columbus/Tomahawk/Zeus	100 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	100 ml	Fermentum Mobile