

# Cascade

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **7.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.4%)	80 %	5
Grain	Strzegom Pilzneński	2.3 kg (39.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30
Grain	Strzegom Karmel 300	0.11 kg (1.9%)	70 %	299
Sugar	Cukier	0.15 kg (2.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zeus	30 g	70 min	15.5 %
Boil	Cascade PL	40 g	15 min	5.8 %
Aroma (end of boil)	Cascade PL	40 g	0 min	5.8 %
Whirlpool	Cascade PL	40 g	0 min	5.8 %