

# Cascade

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	50 g	10 min	6 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	Citra	100 g	5 day(s)	12 %