

# Cascade American India Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **82**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (46.5%)	80 %	7
Grain	Strzegom Wiedeński	1.25 kg (23.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1.25 kg (23.2%)	79 %	16
Grain	Caramel/Crystal Malt - 40L	0.38 kg (7.1%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	20 min	6 %
Boil	Cascade	20 g	50 min	6 %
Boil	Cascade	20 g	55 min	6 %
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	20 g	65 min	6 %
Boil	Cascade	20 g	69 min	6 %
Dry Hop	Cascade	100 g	10000 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's
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