

Cascade APA PL v2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Malteurop Pilzneński | 5 kg (90.9%) | 79 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnat | 18 g | 60 min | 11.2 % |
| Aroma (end of boil) | Cascade PL | 50 g | 1 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 200 ml | --- |