

# Cascade IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.2 kg (51.1%)	80 %	35
Grain	Briess - Vienna Malt	0.9 kg (38.3%)	77.5 %	7
Sugar	cukier	0.25 kg (10.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis