

# Cascade mosaic Amarillo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 10 g   | 60 min | 6 %        |
| Boil                | Cascade  | 15 g   | 15 min | 6 %        |
| Boil                | Amarillo | 10 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Mosaic   | 20 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Cascade  | 25 g   | 0 min  | 6 %        |
| Whirlpool           | Simcoe   | 25 g   | 10 min | 13.2 %     |
| Whirlpool           | Amarillo | 20 g   | 10 min | 9.5 %      |
| Whirlpool           | Oktawia  | 10 g   | 10 min | 7.1 %      |
| Boil                | Zula     | 10 g   | 60 min | 8.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|