

# Cascade PL Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **4.4**
- Style **American Pale Ale**

## 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (42.9%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1.5 kg (42.9%) | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.5 kg (14.3%) | 83 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Cascade PL | 15 g   | 60 min   | 5.5 %      |
| Boil                | Cascade PL | 20 g   | 20 min   | 5.5 %      |
| Aroma (end of boil) | Cascade PL | 20 g   | 8 min    | 5.5 %      |
| Dry Hop             | Cascade PL | 45 g   | 5 day(s) | 5.5 %      |
| Dry Hop             | Cascade PL | 50 g   | 3 day(s) | 5.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |