

Cascade Wiktor

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **9.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 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 | 4.2 kg (62.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (14.9%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (14.9%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 45 g | 50 min | 6 % |
| Aroma (end of boil) | Cascade | 35 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Dry Hop | Cascade | 45 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 11.98 g | Fermentis |