

## Cascades / Orange Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	28 g	60 min	6 %
Boil	Cascade	28 g	10 min	6 %
Boil	Cascade	28 g	5 min	6 %
Boil	Cascade	28 g	1 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	50 g	Boil	10 min
Spice	kolendra roztartą	28 g	Boil	10 min
Fining	whirlfloc	1 g	Boil	15 min