

# CASCARA ALE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.8**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (11.1%) | 83 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 30 g   | 10 min | 8.9 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

## Extras

| Type                  | Name                         | Amount | Use for  | Time   |
|-----------------------|------------------------------|--------|----------|--------|
| Spice                 | Cascara panama carmen estate | 200 g  | Boil     | 1 min  |
| Hopstand 15 min 78 C. |                              |        |          |        |
| Fining                | Whirlflock                   | 1 g    | Boil     | 10 min |
| Water Agent           | Witamina C                   | 4 g    | Bottling | ---    |