

# CERVUS APA CASCADE SINGLE HOP

- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **12.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2.5 kg (46.5%)  | 80 %  | 6   |
| Grain | Strzegom Wiedeński          | 1.25 kg (23.2%) | 80 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1.25 kg (23.2%) | 80 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.38 kg (7.1%)  | 80 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 50 g   | 50 min | 6 %        |
| Boil    | Cascade | 50 g   | 10 min | 6 %        |
| Boil    | Cascade | 28 g   | 1 min  | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 11 ml  | Fermentum Mobile |