

# Extreme SH Cascade

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 5.5 kg (94.8%) | 80 %  | 5   |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5.2%)  | 78 %  | 20  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 25 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Cascade | 100 g  | 30 min   | 6 %        |
| Dry Hop             | Cascade | 175 g  | 3 day(s) | 6 %        |