

JM-CASCHIN APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 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 | 5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Chinook | 20 g | 10 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 0 min | 13 % |
| Aroma (end of boil) | Cascade PL | 20 g | 0 min | 5.2 % |
| Dry Hop | Chinook | 40 g | 7 day(s) | 13 % |
| Whirlpool | Chinook | 20 g | 5 min | 13 % |
| Dry Hop | Cascade PL | 60 g | 7 day(s) | 5.2 % |
| Whirlpool | Cascade PL | 20 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-----|------|---------|
| Gozdawa - US West Coast | Ale | Dry | 20 g | Gozdawa |
|-------------------------|-----|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips | 6.23 g | Mash | --- |
| Fining | mech irlandzki | 10 g | Boil | 10 min |