

## Session IPA Cascade

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.7**
- Style **American IPA**

### 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 **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- 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 Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	4 %
Boil	Cascade PL	25 g	10 min	4 %
Whirlpool	Cascade PL	25 g	10 min	4 %
Dry Hop	Cascade PL	50 g	7 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis