

Session IPA Palisade & Cascade

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (93%) | 80 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Palisade | 25 g | 10 min | 7.5 % |
| Boil | Cascade | 25 g | 0 min | 7.1 % |
| Dry Hop | Palisade | 25 g | 5 day(s) | 7.5 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 7.1 % |