

## Session IPA Palisade & Cascade

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- 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 %