

# Single Hoop Cascade

- Gravity **16.5 BLG**
- ABV ---
- IBU **69**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5.5 kg (91.7%) | 80 %  | 6   |
| Grain | Weyermann - Carapils  | 0.2 kg (3.3%)  | 78 %  | 4   |
| Grain | Weyermann - Carared   | 0.3 kg (5%)    | 75 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Cascade | 25 g   | 110 min   | 6 %        |
| Boil                | Cascade | 25 g   | 100 min   | 6 %        |
| Boil                | Cascade | 15 g   | 90 min    | 6 %        |
| Boil                | Cascade | 15 g   | 60 min    | 6 %        |
| Boil                | Cascade | 10 g   | 30 min    | 6 %        |
| Boil                | Cascade | 20 g   | 20 min    | 6 %        |
| Boil                | Cascade | 20 g   | 10 min    | 6 %        |
| Boil                | Cascade | 20 g   | 5 min     | 6 %        |
| Aroma (end of boil) | Cascade | 10 g   | 0 min     | 6 %        |
| Whirlpool           | Cascade | 20 g   | ---       | 6 %        |
| Dry Hop             | Cascade | 20 g   | 14 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |