

Single Hop Cascade AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **15 min** at **79C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	7 kg (90.9%)	75 %	5.5
Grain	Słód pszeniczny jasny Weyermann	0.5 kg (6.5%)	75 %	5
Grain	Słód Carapils (R) 0,1 kg	0.2 kg (2.6%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	7.1 %
Boil	Cascade	25 g	30 min	7.1 %
Aroma (end of boil)	Cascade	25 g	0 min	7.1 %
Dry Hop	Cascade	100 g	4 day(s)	7.1 %

Yeasts

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