

Single hop Cascade IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **13.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (70.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (11.8%) | 83 % | 5 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 50 g | 60 min | 6 % |
| Boil | Cascade | 50 g | 30 min | 6 % |
| Dry Hop | Cascade | 100 g | 7 day(s) | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 10 g | Boil | 5 min |