

# SINGLE HOP CASCADE SESSION IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (90.9%)	82 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.3 kg (9.1%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.8 %
Dry Hop	Cascade	30 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis