

# TB American Cascade Pale Ale

- Gravity **11 BLG**
- ABV ---
- IBU **43**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (46.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Caramel/Crystal Malt - 20L	0.3 kg (7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	50 min	7.7 %
Boil	Cascade	30 g	15 min	7.7 %
Boil	Cascade	30 g	0 min	7.7 %
Dry Hop	Cascade	40 g	7 day(s)	7.7 %

## Yeasts

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