

# 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  |