

## Złta IPA Cascade

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (47.6%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	5.8 %
Aroma (end of boil)	Sybilla	20 g	10 min	5.8 %
Whirlpool	Cascade PL	40 g	30 min	5.8 %
Dry Hop	Cascade PL	60 g	4 day(s)	6.8 %

### Yeasts

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