# New England IPA Cascade

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 5 kg *(83.3%)* | 80 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg *(16.7%)* | 85 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Simcoe | 14 g | 60 min | 12.9 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Cascade PL | 15 g | 30 min | 5.2 % |
| Boil | Cascade PL | 20 g | 10 min | 5.2 % |
| Dry Hop | Cascade PL | 30 g | 3 day(s) | 5.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.