

10L Cascades / Orange Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Strzegom Wiedeński	0.25 kg (10%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	14 g	60 min	6 %
Boil	Cascade	14 g	10 min	6 %
Boil	Cascade	14 g	5 min	6 %
Boil	Cascade	14 g	1 min	6 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	25 g	Boil	10 min
Spice	kolendra roztarta	14 g	Boil	10 min
Fining	whirlfloc	0.5 g	Boil	15 min