

## 2. Cascade India Pale Ale - BARAN

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **4.3**
- Style **American Pale Ale**

### 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (46.5%)	80 %	4
Grain	Pilzneński	1 kg (23.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Pszeniczny	0.3 kg (7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.9 %
Boil	Cascade	20 g	60 min	6.7 %
Boil	Cascade	10 g	30 min	6.7 %
Aroma (end of boil)	Cascade	20 g	1 min	6.7 %
Dry Hop	cascade	50 g	5 day(s)	6.7 %

### Yeasts

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