

# AIPA Cascade/Simcoe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (76.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (10.2%)	79 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	50 g	30 min	6 %
Boil	Simcoe	50 g	10 min	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

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