

# Ale Sazz Cascade 13 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (95.2%)	--- %	3
Grain	cookie	0.3 kg (4.8%)	--- %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Boil	Cascade	10 g	20 min	6 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %
Boil	Cascade PL	10 g	5 min	5.2 %
Boil	Saaz (Czech Republic)	10 g	1 min	4.5 %
Boil	Cascade PL	10 g	1 min	5.2 %
Dry Hop	Saaz (Czech Republic)	25 g	7 day(s)	4.5 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis