

American Cascade Pale Ale 13BLG 25L

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **11**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pale Ale Flagon | 3.5 kg (47.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.75 kg (23.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.75 kg (23.7%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.38 kg (5.1%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 60 min | 6 % |
| Boil | Cascade | 12 g | 30 min | 6 % |
| Boil | Cascade | 12 g | 15 min | 6 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Boil | Cascade | 12 g | 5 min | 6 % |
| Boil | Cascade | 12 g | 1 min | 6 % |