

# APA Chinnok Cascade PL

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Optima	4 kg (76.9%)	82 %	6
Grain	Pszeniczny	0.5 kg (9.6%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Płatki owsiane błyskawiczne	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10 %
Boil	Cascade	20 g	15 min	5.5 %
Aroma (end of boil)	Chinook	20 g	5 min	10 %
Aroma (end of boil)	Cascade	30 g	5 min	5.5 %
Whirlpool	Cascade	50 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis