

# APA Single Hop Cascade

- Gravity **12.4 BLG**
- ABV ---
- IBU **35**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10.6%)	79 %	22
Grain	Pilzneński	1 kg (21.3%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Whirlpool	Cascade	35 g	0 min	6 %
Dry Hop	Cascade	90 g	0 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis