

Cascade AIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **77**
- SRM **9.9**
- Style **American IPA**

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 **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (67.1%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.8%)	79 %	22
Grain	Caraamber	0.3 kg (4%)	75 %	59
Grain	Pszeniczny	0.15 kg (2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %
Boil	Marynka	50 g	20 min	10 %
Boil	Cascade	30 g	15 min	6 %
Boil	Cascade	50 g	5 min	6 %
Whirlpool	Cascade	80 g	20 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	16 g	safale

Extras

Type	Name	Amount	Use for	Time
Other	płatki	300 g	Mash	50 min
Fining	mech irlandzki	10 g	Boil	15 min