

Cascade Ale - BIAB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.89 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.6 kg (60.4%)	81 %	6
Grain	Pilzneński	0.8 kg (30.2%)	81 %	4
Grain	Briess - Carapils Malt	0.25 kg (9.4%)	74 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Aroma (end of boil)	Cascade	5 g	15 min	6 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis