

# Cascade IPA

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- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.34 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg	82.06 %	4
Grain	Caramel Malt dark II (Crystal Malt)	0.2 kg	73.42 %	159

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade (US)	75 g	60 min	8.5 %
Boil	Cascade (US)	30 g	0 min	8.5 %
Dry Hop	Cascade (US)	15 g	7 day(s)	8.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
	Irish Moss	5000 g	Boil	15 min