

# Cascade Light Ale 11 Blg

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **2.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	--- %	4
Grain	Strzegom Pilzneński	2.5 kg (50%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	11 %
Boil	Cascade	20 g	10 min	6 %
Boil	Cascade	25 g	5 min	6 %
Boil	Cascade	25 g	1 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis