

Cascades / Orange Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 28 g | 60 min | 6 % |
| Boil | Cascade | 28 g | 10 min | 6 % |
| Boil | Cascade | 28 g | 5 min | 6 % |
| Boil | Cascade | 28 g | 1 min | 6 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Spice | skórka pomarańczowa | 50 g | Boil | 10 min |
| Spice | kolendra roztartą | 28 g | Boil | 10 min |
| Fining | whirlfloc | 1 g | Boil | 15 min |