

# Cave Canem 5.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moasic (2019 - USA)	10 g	60 min	12.2 %
Boil	Moasic (2019 - USA)	20 g	15 min	12.2 %
Boil	Moasic (2019 - USA)	20 g	1 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Porter & Kvass	Ale	Dry	7 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Finning	Whirlfloc	1 g	Boil	5 min