

CERVUS APA CASCADE SINGLE HOP

- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **12.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (46.5%) | 80 % | 6 |
| Grain | Strzegom Wiedeński | 1.25 kg (23.2%) | 80 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.25 kg (23.2%) | 80 % | 22 |
| Grain | Strzegom Karmel 150 | 0.38 kg (7.1%) | 80 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 50 min | 6 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Boil | Cascade | 28 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 11 ml | Fermentum Mobile |