

# ipka cascade single hop

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (77.6%)	79 %	6
Grain	Weyermann - Caraamber	0.3 kg (5.2%)	75 %	65
Grain	Platki owsiane	1 kg (17.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	50 min	6 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Cascade	30 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	---