

JM-CASCHIN APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Cascade PL	20 g	0 min	5.2 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Whirlpool	Chinook	20 g	5 min	13 %
Dry Hop	Cascade PL	60 g	7 day(s)	5.2 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - US West Coast	Ale	Dry	20 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	6.23 g	Mash	---
Fining	mech irlandzki	10 g	Boil	10 min