

# KASKADA

- Gravity **11.5 BLG**
- ABV ---
- IBU **34**
- SRM **8.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg (94%)	79 %	6
Grain	Cara-Pils/Dextrine	0.2 kg (4%)	72 %	4
Grain	Fawcett - Crystal Redd	0.1 kg (2%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Aroma (end of boil)	Cascade	15 g	20 min	8.1 %
Aroma (end of boil)	Cascade	15 g	15 min	8.1 %
Aroma (end of boil)	Cascade	20 g	5 min	8.1 %
Aroma (end of boil)	Cascade	20 g	0 min	8.1 %
Whirlpool	Cascade	30 g	0 min	8.1 %
Dry Hop	Cascade	50 g	5 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Liberty Bell	Ale	Slant	200 ml	---