

# KASKADER

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- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.74 kg (76.4%)	79 %	6
Grain	Bestmalz Carmel Pils	0.77 kg (10.3%)	75 %	5
Grain	Strzegom Pilzniejszy	1 kg (13.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	30 min	12.4 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Mosaic	30 g	0 min	12.4 %
Dry Hop	Cascade	150 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	20 g	Boil	10 min