

# Polish Cascade

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	14 %
Boil	Cascade	30 g	5 min	7.3 %
Dry Hop	Cascade	70 g	4 day(s)	6 %
Dry Hop	Zula	30 g	4 day(s)	8.3 %

## Yeasts

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