

SHIPA CASCADE

- Gravity **16.5 BLG**
- ABV ---
- IBU **61**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (69.6%) | 85 % | 7 |
| Grain | Pilzneński | 0.5 kg (8.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (17.4%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 70 g | 60 min | 6.7 % |
| Aroma (end of boil) | Cascade | 30 g | 15 min | 6.7 % |
| Aroma (end of boil) | Cascade | 40 g | 5 min | 6.7 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |