

# Single Hoop Cascade

- Gravity **16.5 BLG**
- ABV ---
- IBU **69**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.5 kg (91.7%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Weyermann - Carared	0.3 kg (5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	110 min	6 %
Boil	Cascade	25 g	100 min	6 %
Boil	Cascade	15 g	90 min	6 %
Boil	Cascade	15 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	20 g	10 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Whirlpool	Cascade	20 g	---	6 %
Dry Hop	Cascade	20 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis