

# Single hop Cascade IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **13.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (11.8%)	83 %	5
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (5.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Cascade	50 g	30 min	6 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	5 min