

#013 IGOR'S Polish Cascade Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3 kg (60%) | 80.5 % | 3 |
| Grain | CastleMalting - Vienna | 1 kg (20%) | 80 % | 7 |
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga PL | 25 g | 60 min | 11 % |
| Boil | Cascade PL | 100 g | 15 min | 5.2 % |
| Dry Hop | Cascade PL | 100 g | 5 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 10 g | Mash | 80 min |

Notes

- Gips piwowarski bo mam bardzo miękką wodę 67mg CaCOH na dm³, dodatkowo chcę wyeksponować chmiel.
Apr 27, 2017, 7:50 PM