

10# APA Cascade

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (92.3%) | 85 % | 7 |
| Grain | Weyermann - Carahell | 0.5 kg (7.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 10.6 % |
| Aroma (end of boil) | Cascade | 60 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips Piwowarski | 4 g | Mash | --- |