

## #24 Cascara IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (80%)	83 %	6
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Acid Malt	0.25 kg (4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Cascade	50 g	0 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Herb	Cascara	250 g	Secondary	7 day(s)