

APA Cascade

- Gravity **11.7 BLG**
- ABV ---
- IBU **43**
- SRM **7.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Ale | 2 kg (46.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (23.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (23.3%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 30 min | 6 % |
| Boil | Cascade | 40 g | 10 min | 6 % |
| Boil | Cascade | 40 g | 3 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | 70 min |
| Fining | mech irlandzki | 5 g | Boil | 20 min |