

# 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