

# APA Chinok Cascade

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (79.6%)	85 %	7
Grain	Strzegom Karmel 150	0.3 kg (2.7%)	75 %	150
Grain	Pilznieński	1 kg (8.8%)	81 %	4
Grain	Monachijski	1 kg (8.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	13 %
Boil	Chinook	30 g	40 min	13 %
Boil	Cascade	30 g	15 min	6 %
Boil	Cascade	30 g	10 min	6 %
Boil	Cascade	30 g	0 min	6 %
Whirlpool	Cascade	30 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis