

# Cascade ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (92.6%)	83 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Grain	Weyermann - Light Munich Malt	0.2 kg (3.7%)	82 %	14
Grain	Cara munich 1	0.1 kg (1.9%)	--- %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safe ale t 58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Iris moss	5 g	Boil	15 min