

Cascade IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **34**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (69%) | 81 % | 4 |
| Grain | Słód dekstrynowy | 1 kg (13.8%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (13.8%) | 80 % | 5 |
| Grain | Torrefied wheat FAWCETT | 0.25 kg (3.4%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade | 10 g | 50 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 55 min | 6 % |
| Boil | Centennial | 20 g | 50 min | 10.5 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |