

Extreme SH Cascade

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (94.8%) | 80 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5.2%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Aroma (end of boil) | Cascade | 100 g | 30 min | 6 % |
| Dry Hop | Cascade | 175 g | 3 day(s) | 6 % |