

## Nr 30 - Citra Cascade

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **42.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **42.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (61%)	80 %	5.5
Grain	Castle Pale Ale	1.5 kg (18.3%)	80 %	8.5
Grain	Monachijski	1 kg (12.2%)	80 %	12
Grain	Pszeniczny - Weyermann	0.2 kg (2.4%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.2%)	75 %	150
Grain	Płatki jęczmienne	0.4 kg (4.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	40 g	15 min	8 %
Boil	Cascade	30 g	10 min	8 %
Boil	Cascade	30 g	5 min	8 %
Dry Hop	Cascade	100 g	4 day(s)	8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	30 g	Boil	5 min