

# JM-CASCHIN APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 %  | 22  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 30 g   | 50 min   | 10 %       |
| Boil                | Chinook    | 20 g   | 10 min   | 13 %       |
| Aroma (end of boil) | Chinook    | 20 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Cascade PL | 20 g   | 0 min    | 5.2 %      |
| Dry Hop             | Chinook    | 40 g   | 7 day(s) | 13 %       |
| Whirlpool           | Chinook    | 20 g   | 5 min    | 13 %       |
| Dry Hop             | Cascade PL | 60 g   | 7 day(s) | 5.2 %      |
| Whirlpool           | Cascade PL | 20 g   | 0 min    | 5.2 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |     |      |         |
|-------------------------|-----|-----|------|---------|
| Gozdawa - US West Coast | Ale | Dry | 20 g | Gozdawa |
|-------------------------|-----|-----|------|---------|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips           | 6.23 g | Mash    | ---    |
| Fining      | mech irlandzki | 10 g   | Boil    | 10 min |