

#0 SMASH Cascade PL

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|------------|--------|----------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |
| Chłodzenie no-chill, będzie wrzucane w rzeczywistości na 40 minut | | | | |
| Aroma (end of boil) | Cascade PL | 50 g | 0 min | 5.2 % |
| Dry Hop | Cascade PL | 50 g | 4 day(s) | 5.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------------|------------------|--------|----------|-------|
| Other | Kwas askorbinowy | 3 g | Bottling | --- |
| Fining | Whirlfloc | 1 g | Boil | 5 min |
| Pół tabletki | | | | |