

#24 Cascara IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|--------|-----|
| Grain | Maris Otter Crisp | 5 kg (80%) | 83 % | 6 |
| Grain | Pszeniczny | 1 kg (16%) | 85 % | 4 |
| Grain | Acid Malt | 0.25 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 45 min | 10 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 50 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|---------|--------|-----------|----------|
| Herb | Cascara | 250 g | Secondary | 7 day(s) |