

aipa cascade+

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **11.3**
- Style **American IPA**

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 **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 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 (61.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.3%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (6.2%)	75 %	30
Grain	Płatki owsiane	0.5 kg (6.2%)	85 %	3
Grain	Strzegom Pszeniczny	1 kg (12.3%)	81 %	6
Grain	Strzegom pszenica prażona	0.1 kg (1.2%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	cascade	30 g	30 min	4 %
Boil	cascade	30 g	15 min	4 %
Boil	cascade	20 g	15 min	4 %
Boil	cascade	30 g	5 min	4 %
Whirlpool	cascade	10 g	0 min	4 %
Whirlpool	mosaic	20 g	0 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min