

American Cascade Pale Ale 13°BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (46.9%) | 90 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (23.4%) | 81 % | 10 |
| Grain | Monachijski | 1.5 kg (23.4%) | 82 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 42 g | 60 min | 6 % |
| Boil | Cascade | 12 g | 30 min | 6 % |
| Boil | Cascade | 12 g | 15 min | 6 % |
| Boil | Cascade | 12 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 12 g | 1 min | 6 % |
| Dry Hop | Cascade | 15 g | 4 day(s) | 6 % |
| Dry Hop | Cascade | 15 g | 2 day(s) | 6 % |

Yeasts

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

Notes

- Fermentacja:
10 dni - 15°C
14 dni - 15 -> 20°C

Chmienie na zimno w 10°C

*pierwsza warka zeszła do 4,5°Blg

*receptura ok, można powtarzać. Ładny cytrusowy aromat (głównie kwiaty, grejpfrut), goryczka ciut krótka.

Przy kolejnej warce zacieranie więcej na wytrawnie, podnieść IBU.

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