

# 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.

*Sep 8, 2020, 9:22 AM*