

American Cascade Pale Ale - TwojBrowar.pl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (46.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	25 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Cascade	10 g	1 min	6 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

Yeasts

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

- <http://twojbrowar.pl/pl/zestawy-surowcow-piwo-domowe/746-american-cascade-pale-ale-zestaw-surowcow-na-piwo-domowe.html>
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