

Cascade IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **10.9**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.02 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

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 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |