

# Cascade IPA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **34**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (69%)	81 %	4
Grain	Słód dekstrynowy	1 kg (13.8%)	80 %	16
Grain	Viking Pale Ale malt	1 kg (13.8%)	80 %	5
Grain	Torrefied wheat FAWCETT	0.25 kg (3.4%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	50 min	6 %
Aroma (end of boil)	Cascade	20 g	55 min	6 %
Boil	Centennial	20 g	50 min	10.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis