

# Cascade mosaic Amarillo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Oktawia	10 g	10 min	7.1 %
Boil	Zula	10 g	60 min	8.3 %

## Yeasts

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