

Cascade Pale Ale

- Gravity **10.9 BLG**
- ABV ---
- IBU **32**
- SRM **6.3**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (80%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (10%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 12 g | 60 min | 13.5 % |
| Aroma (end of boil) | Cascade | 30 g | 20 min | 6 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Whirlpool | Cascade | 30 g | 30 min | 6 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP008 - East Coast Ale Yeast | Ale | Liquid | 150 ml | White Labs |