

# Cascade Pale Ale

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- 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