

# Cascade SH

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	55 min	6 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Whirlpool	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis