

# Cascade SH

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **41.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (88.7%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.7 kg (11.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	100 g	35 min	3 %
Dry Hop	Cascade	50 g	4 day(s)	3 %

## Yeasts

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