

Cascade Single Hop IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **52**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

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

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (90.9%) | 80 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.075 kg (4.5%) | 81 % | 8 |
| Grain | Viking Wheat Malt | 0.075 kg (4.5%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Cascade (AUS) | 15 g | 60 min | 7.3 % |
| Aroma (end of boil) | Cascade (AUS) | 15 g | 10 min | 7.3 % |
| Dry Hop | Cascade (AUS) | 10 g | 10 day(s) | 7.3 % |
| Dry Hop | Cascade (AUS) | 10 g | 5 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 2.8 g | --- |