

Kaskadowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (47.6%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (47.6%)	82 %	3
Grain	Weyermann - Carapils	0.1 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	50 g	25 min	5.5 %

Yeasts

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