

# Pale ale cascade pl

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.2**
- Style **American Pale 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 **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	65 min	5.2 %
Whirlpool	Cascade PL	70 g	0 min	5.2 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	500 ml	Fermentum Mobile