

# Pale ale tomyski/cascade

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.7 kg (79.7%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.8 kg (13.6%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (6.8%)  | 60 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Tomyski | 45 g   | 65 min | 4.9 %      |
| Whirlpool | Cascade | 100 g  | 0 min  | 8.6 %      |

## Yeasts

| Name                              | Type | Form   | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP060 - American Ale Yeast Blend | Ale  | Liquid | 500 ml | White Labs |