

## Cascades / Orange Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4 kg (80%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński    | 0.5 kg (10%) | 79 %  | 10  |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (10%) | 75 %  | 30  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 28 g   | 60 min   | 6 %        |
| Boil    | Cascade | 28 g   | 10 min   | 6 %        |
| Boil    | Cascade | 28 g   | 5 min    | 6 %        |
| Boil    | Cascade | 28 g   | 1 min    | 6 %        |
| Dry Hop | Cascade | 50 g   | 5 day(s) | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Spice  | skórka pomarańczowa | 50 g   | Boil    | 10 min |
| Spice  | kolendra roztarta   | 28 g   | Boil    | 10 min |
| Fining | whirlfloc           | 1 g    | Boil    | 15 min |