

Cascade Pale Ale v2 - 4.9%

American Pale Ale  
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Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.74  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Final Gravity : 1.012

Fermentables (1.25 kg)  
1.023 kg - Pale Ale Malt 2-Row 7.9 EBC (82.2%)  
222 g - Vienna Malt 7.9 EBC (17.8%)

Hops (13 g)  
60 min - 6.2 g - Cascade (T90) - 7.5% (23 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
30 min - 3.4 g - Cascade (T90) - 7.5% (9 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
15 min - 1.7 g - Cascade (T90) - 7.5% (3 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
5 min - 1.7 g - Cascade (T90) - 7.5% (1 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous  
Mash - 0.1 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.5 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.44 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.44 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.5 pkg - White Labs Burton Ale WLP023

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.74 L  
Sparge Water : 5.34 L  
Boil Time : 60 min  
Total Water : 9.08 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (60 min)  
71.6 °C - Strike Temp  
65.5 °C - 60 min - Temperature  
76.6 °C - 20 min - Mash out

Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 23 Mg 7 Na 28 Cl 50 SO 50 HCO 25

SO/Cl ratio: 1  
Mash pH: 5.38  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 5.2 %, IBU = 38.1, EBC = 11.6, OG = 1.049, FG = 1.009