

pilsen/cascade belgian harvest SmAsH

an All Grain **Belgian Specialty Ale** by **Cavemen Brewing**

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Fermentables

Amount	Fermentable	Use
5.0 kg	Château Pilsen 2-Row	Mash

Hops

Amount	Hop	Time
30.0 g	Cascade (US)	60 min
15.0 g	Cascade (US)	30 min
15.0 g	Cascade (US)	15 min
25.0 g	Cascade (US)	4 days
15.0 g	Cascade (US)	15 min

Yeasts

Name	Lab/Product
Belgian Ale Yeast	White Labs WLP550

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.052	1.010	40
ABV	Color	Balance
5.5%	2 SRM	Bitter