

## Cascade Pale Ale - 5%

### American Pale Ale

Author: John J. Palmer (How To Brew)

Type: Extract

IBU : 33 (Tinseth)  
 BU/GU : 0.7  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.017  
 Original Gravity : 1.045  
 Total Gravity : 1.047  
 Final Gravity : 1.009

### Fermentables (750 g)

347 g - Spray Dried Malt Extract - Extra Ligh...  
 ^ The Malt Miller (UK) EXT-00-005  
 347 g - Flameout - Spray Dried Malt Extract -...  
 ^ The Malt Miller (UK) EXT-00-006  
 56 g - Steep - Pale Crystal Malt 60 EBC (7.5%)  
 ^ The Malt Miller (UK) MAL-01-019  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (17.9 g)

60 min - 4.9 g - Cascade (T90) - 6.5% (19 IBU)  
 ^ The Malt Miller (UK) HOP-05-005  
 15 min - 3.2 g - Amarillo (T90) - 8.4% (9 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 5.3 g - Amarillo (T90) - 8.4% (3 IBU)  
 15 min - 4.5 g - Cascade (T90) - 6.5% (2 IBU)

### Miscellaneous

10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

### Yeast

0.5 pkg - White Labs California Ale WLP001

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

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

Mash Water : 0 L  
 Sparge Water : 0 L  
 Boil Time : 60 min  
 HLT Water : 7.88 L  
 Top-Up Water : 7.88 L  
 Total Water : 7.88 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



10 EBC

### Mash Profile

01 One Step Mash (60 min)  
 63 °C - 60 min - Temperature

### 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

### 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: IBU = 33, EBC = 11.8, OG = 1.047, FG = 1.012.