

Cascade Pale Ale - All Grain Kit - Robobrew V3 35L



Water 'N' Wine Stellarton

Created Saturday January 21st 2023

Method: **All Grain** Style: **American Pale Ale** Boil Time: **60 min** Batch Size: **23 liters** (fermentor volume)

Pre Boil Size: **27.07 liters** Post Boil Size: **23.95 liters** Pre Boil Gravity: **1.047** (recipe based estimate)

Post Boil Gravity: **1.054** (recipe based estimate) Efficiency: **72%** (brew house) Calories: **177 calories** (Per 12oz)

Carbs: **15.8 g** (Per 12oz)

Original Gravity: **1.054** Final Gravity: **1.010** ABV (standard): **5.8%** IBU (tinseth): **33.3** SRM (morey): **6.7** Mash pH: **5.7** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 kg	American - Carapils (Dextrine Malt)		33	1.8	8.7%
0.25 kg	Caramel / Crystal 60L		34	60	4.3%
5 kg	Canadian - Pale 2-Row		36	1.75	87%

5.75 kg / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Cascade		Pellet	7	Boil	60 min	22.42	50%
0.50 oz	Cascade		Pellet	7	Boil	30 min	8.61	25%
0.50 oz	Cascade		Pellet	7	Boil	5 min	2.23	25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Cascade (Pellet)		33.26	100%

2 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
23.99 L		Strike	67 °C	60 min
7.98 L		Sparge	76 °C	15 min

Starting Mash Thickness: 3 L/kg

Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.50 each	Whirlfloc		Other	Boil	15 min.

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: 18 °C Pitch Rate: 0.35 (M cells / ml / ° P) 107 B cells required

Priming

CO₂ Level: 4.04 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0

Mg⁺² 0

Na⁺ 0

Cl⁻ 0

SO₄⁻² 0

HCO₃⁻ 0

Quick Water Requirements

Water	Liters
Strike water volume at mash thickness of 3 L/kg (includes 6.7 L addition)	24
Grain absorption losses	-4.8
Remaining sparge water volume (equipment estimates 7.9 L)	7.9
Pre boil volume	27.1
Boil off losses	-2.8
Hops absorption losses (first wort, boil, aroma)	-0.3
Post boil Volume	24
Kettle losses	-1
Going into fermentor	23
Total:	31.8
Equipment Profile Used:	Brewzilla 35L