

Cascade Pale Ale - Partial Mash Kit - Robobrew V3 35L

Beer Stats

Efficiency:	72% (brew house)				
Method:	Partial Mash				
Pre Boil Gravity:	1.039 (recipe based estimate)				
Boil Time:	60 min				
Style:	American Pale Ale				
Post Boil Gravity:	1.045 (recipe based estimate)				
Batch Size:	23 liters (fermentor volume)				
Original Gravity:	1.045	Final Gravity:	1.008	ABV (standard):	4.7%
Gravity:		IBU (tinseth):	35.7	SRM (morey):	7.3
Mash pH	5.2	Cost	n/a		



Setup

- Double check that all ingredients are on hand.
- Ensure all equipment is on hand (hydrometer, sanitizer, fuel, fermentor, kettle, air lock, hops bags, hoses, funnel, towel, etc).
- This recipe calls for 25.6 L of water given the recipe and your equipment profile.
- Clean workspace and setup equipment.
- Begin heating strike water in main cook pot. (175F / 79C is general target temp)
- Add brewing salts as recipe calls for or to style.
- Weigh out and mill grains if not already milled.
- Prepare hops additions.
- Take yeast out of fridge if using liquid ale yeast.

Mash

- When strike water is ready, submerge grain bag and begin mash.
- Place lid on kettle and ensure temperature is maintained.
- Mash complete, remove grain bag from kettle.

Boil

- Fill kettle to a pre-boil volume of 27.1 L.
- Set kettle to high heat.
- Add dry / liquid malt extract to kettle.
- Prepare for boil, watch for boil over.
- Start boil timer, set for 60 minutes.
- Add 1 oz of Cascade at 60 min.
- Add 0.5 oz of Cascade at 30 min.
- Add 0.5 each of Whirlfloc at 15 min.
- Begin sanitizing counterflow chiller and hoses at 10 min.
- Begin sanitizing lid of kettle at 10 min.
- Add 0.5 oz of Cascade at 5 min.

Boil complete. Flame out.

Finish

Cool wort down to ~64 °F / 18 °C.

Sanitize primary fermenter, cork, air lock, aeration stone/hose, funnel, wine thief.

When wort is cooled to ~64 °F / 18 °C, transfer wort into fermenter.

Top off fermenter with water to desired batch size.

Aerate wort by shaking, rocking, splashing, or with aeration stone.

Take gravity reading (Expected 1.045).

Pitch yeast.

Fit with airlock or blow off tube for high gravity or dark beers.

Move fermenter to temperature stable area protected from light.

Clean up equipment.