

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



Water 'N' Wine Stellarton

Created Saturday January 21st 2023

Method: **Partial Mash** 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: **1.039** (recipe based estimate)

Post Boil Gravity: **1.045** (recipe based estimate) Efficiency: **72%** (brew house) Calories: **147 calories** (Per 12oz)

Carbs: **12.9 g** (Per 12oz)

Original Gravity: **1.045** Final Gravity: **1.008** ABV (standard): **4.7%** IBU (tinseth): **35.7** SRM (morey): **7.3** Mash pH: **5.2** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 kg	American - Carapils (Dextrine Malt)		33	1.8	13.3%
0.25 kg	Caramel / Crystal 60L		34	60	6.7%
3 kg	Liquid Malt Extract - Light		35	4	80%

3.75 kg / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Cascade		Pellet	7	Boil	60 min	24.06	50%
0.50 oz	Cascade		Pellet	7	Boil	30 min	9.25	25%
0.50 oz	Cascade		Pellet	7	Boil	5 min	2.4	25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Cascade (Pellet)		35.71	100%

2 oz / \$ 0.00

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) 90 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
Heat water added to kettle	25.6
Grain absorption losses (steeping)	-0.6
Volume increase from sugar/extract (early additions)	2.1
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
<p>WARNING: Kettle losses > 2% detected which throw off OG calculation for extract/partial mash recipes in batch target 'fermentor' mode. Solution: Reduce kettle losses, misc losses and hops absorption in equipment profile, OR set batch target to 'kettle' and do a full wort boil. See batch target FAQ.</p>	
Total:	25.6
Equipment Profile Used:	Brewzilla 35L