

Cascade Session IPA

Category: 14 - India Pale Ale (IPA)
Subcategory: B - American IPA



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Kettle Volume: 12.46 gal @ 212 °F (1.049) Efficiency: 80.0%
Boil Duration: 1 h Attenuation: 74.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.054)

Ingredients:

8.75 lb (42.2%) Maris Otter; Crisp - added during mash
8.75 lb (42.2%) American 2-row - added during mash
1 lb (4.8%) 2-Row Caramel Malt 40L; Briess - added during mash
1.25 lb (6.0%) Cara-Pils® Malt; Briess - added during mash
1 lb (4.8%) White Table Sugar (Sucrose) - added during mash
1.5 oz (7.7%) Warrior® (16.0%) - added during boil, boiled 60 m
2 oz (10.3%) Cascade (5.5%) - added during boil, boiled 15 m
16 oz (82.1%) Cascade - Fresh (.916666667%) - added during boil, boiled 5 m

Style:

Recipe	Guideline	
Original Gravity: 1.054	1.056 - 1.075	
Terminal Gravity: 1.014	1.010 - 1.018	
Color: 8.0 SRM	6.0 - 15.0	
Alcohol: 5.21%	5.5% - 7.5%	
Bitterness: 54.8	40.0 - 70.0	

Analysis:

Efficiency: 80.0%
Kettle Gravity: 1.049
Original Gravity: 1.054

Apparent	Real	Weight	Calories
Attenuation: 74.0%	59.3%	Alcohol: 14.68 g	101.3 kcal
Terminal Extract: 1.014	1.021	Carbs: 19.04 g	72.34 kcal
		Protein: 1.33 g	5.33 kcal
% Alcohol: 5.21% ABV	4.08% ABW		Total: 178.97 kcal