



## RECIPE DETAILS

### True To Style – All Grain Recipe Kits - American Pale with US Cascade

Cascade jumps out of the glass with its citrus, orange, marmalade notes. This classic hop kick started the craft beer scene in the USA and deserves its place in the range of beer kits we've curated for you. Coupled with a clean yeast strain and simple but malty grain bill, you'll want to keep going back for more and more pints!

#### Ingredients Included

**Simpsons Malt – Munich Malt - 500g**

**Simpsons Malt – Extra Pale - 4500g**

**Cascade BarthHaas® Pure Hop Pellets - 100g**

**WHC Dried Yeast – LAX – 11g Packet 1 pack**

**ProMix - 1 pack**

**Finings - BrauSol - 1 pack**

**Dextrose Priming Sugar - 200g**

#### Method

Beer Style (main): American Ale

Beer Style (main): American Pale Ale

Batch Size: 23

Original Gravity: 1.048

Final Gravity: 1.011

ABV %: 4.9

IBU: 32

Estimated Mash efficiency: 80

#### Liquor Volumes (Estimated)

Mash - 17L

Sparge - 15L

Total - 32L

#### THE MASH

Temperature °C (Step 1): 67

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

#### THE BOIL

**Boil time (mins): 60**

#### Hop / kettle additions and timing:

*Cascade – 30g @ 60min*

**ProMix: 1 sachet @15min**

*Cascade – 20g @ 5min*

#### Whirlpool / hop stand

Cascade – 50g @ 80c - 30min contact time

#### Yeast - WHC – LAX: – 1 Packet

**Fermentation temperature/steps:** 18c – 10 days  
primary fermentation

**BrauSol:** Add into the fermenter 2 days before packaging

#### Dextrose Priming Sugar:

Please refer to our online calculator -

[www.themaltmiller.co.uk/priming-sugar-calculator](http://www.themaltmiller.co.uk/priming-sugar-calculator)



