

# Cascade Orange IPA

American IPA (14 B)

**Type:** All Grain  
**Batch Size:** 17.00 gal  
**Boil Size:** 19.70 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 18.20 gal  
**Final Bottling Vol:** 16.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 18 May 2015  
**Brewer:** Matt Omura  
**Asst Brewer:**  
**Equipment:** C.H.A.O.S. Brew Bays  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 74.1 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
27 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	62.8 %
10 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	23.3 %
3 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	3	7.0 %
3 lbs	Vienna Malt (3.5 SRM)	Grain	4	7.0 %
3.00 oz	Warrior [15.00 %] - First Wort 60.0 min	Hop	5	49.3 IBUs
2.50 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	6	5.0 IBUs
2.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	7	2.7 IBUs
3.00 oz	Coriander Seed (Boil 5.0 mins)	Spice	8	-
3.00 oz	Orange Peel, Bitter (Boil 5.0 mins)	Spice	9	-
2.50 oz	Cascade [5.50 %] - Steep/Whirlpool 60.0 min	Hop	10	6.9 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	12	-
6.00 oz	Cascade [5.50 %] - Dry Hop 0.0 Days	Hop	13	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.067 SG  
**Est Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 6.8 %  
**Bitterness:** 63.9 IBUs  
**Est Color:** 5.7 SRM

**Measured Original Gravity:** 1.067 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 7.5 %  
**Calories:** 224.3 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 11.42 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 43 lbs  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 53.75 qt of water at 163.5 F	150.0 F	75 min

**Sparge:** Fly sparge with 11.42 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 12.57 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 12.57 oz  
Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes