

# Cascade IPA



Documento oficial de Caribbean Brewing

---

## ALL GRAIN

This kit is a bit lower in gravity and in body than our other IPA recipes, which enhances the perceived bitterness and a thick, resinous Cascade aroma that lingers

**O.G: 1.055 READY: 6 WEEKS**

Suggested fermentation schedule:

- 1–2 week primary; 1–2 weeks secondary;
- 2 weeks bottle conditioning

### MASH INGREDIENTS

- 10.75 lbs Rahr 2-row Pale
- 0.25 lbs. Weyermann CaraAroma

### MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

### BOIL ADDITIONS & TIMES

- 1 oz. Cascade (60 min)
- 2 oz. Cascade (10 min)
- 2 oz. Cascade (1 min)

### DRY HOPS

1 oz. Cascade – add to secondary fermenter  
one week before bottling day

### YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.

Optimum temp: 59–75° F.

LIQUID YEAST OPTION:

Wyeast 1056 American Ale.

Apparent attenuation: 73–77%. Flocculation: low–medium.

Optimum temp: 60°–72°F.

### Priming Sugar:

5oz Corn sugar for bottling day