

## #19 Cascade Black IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **27.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt    | 6 kg (82.8%)   | 80 %   | 7    |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (6.9%)  | 1 %    | 1202 |
| Grain | Acid Malt                 | 0.25 kg (3.4%) | 58.7 % | 6    |
| Sugar | sacharoza                 | 0.5 kg (6.9%)  | 100 %  | ---  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 50 g   | 45 min   | 11 %       |
| Aroma (end of boil) | Cascade | 100 g  | 0 min    | 7 %        |
| Dry Hop             | Mosaic  | 100 g  | 2 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 15 g   | Fermentis  |