

# Cascadian dark ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **24.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (67.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13.5%)	79 %	10
Grain	Weyermann Caramunich 3	0.2 kg (2.7%)	76 %	150
Grain	Carafa III	0.5 kg (6.8%)	70 %	1034
Grain	Oats, Flaked	0.5 kg (6.8%)	80 %	2
Grain	Zakwaszający	0.2 kg (2.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Whirlpool	Simcoe	20 g	---	13.2 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Cascade	20 g	---	6 %