

# Cascadian Dark Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **37.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (66.7%)	79 %	6
Grain	Słód Monachijski Typ2	1 kg (19%)	79 %	15
Grain	Słód Karmelowy 300EBC	0.1 kg (1.9%)	70 %	300
Grain	Carafa III	0.3 kg (5.7%)	65 %	1400
Grain	Słód Czekoladowy	0.35 kg (6.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	32 g	70 min	7.5 %
Boil	Amarillo USA	37 g	30 min	8.8 %
Boil	Lemon drop	25 g	0 min	4.6 %
Boil	Ahtanum	35 g	0 min	3.4 %
Dry Hop	Amarillo USA	67 g	2 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kaffir	5 g	Boil	5 min
Fining	Mech Irlandzki	8 g	Boil	15 min