

Cascadian Dark Ale - Black IPA - PiwnyKraft

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **60**
- SRM **22.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.65 kg (76.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (7.2%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (5.8%) | 85 % | 4 |
| Grain | Weyermann - Carafa I | 0.25 kg (7.2%) | 70 % | 690 |
| Grain | Weyermann - Carared | 0.125 kg (3.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Pekko | 7.5 g | 60 min | 13.6 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Cascade | 7.5 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Pekko | 17.5 g | 5 day(s) | 13.6 % |
| Dry Hop | Cascade | 7.5 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |