

Cascadian Dark Ale - BLACK IPA USA 15-12-2019

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **44**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Słód Monachijski Typ2	1 kg (14.3%)	79 %	15
Grain	Carafa III	0.5 kg (7.1%)	65 %	1400
Grain	Słód Czekoladowy	0.3 kg (4.3%)	68 %	1200
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	35 g	70 min	7.5 %
Boil	Northern Brewer	10 g	40 min	7.5 %
Boil	Amarillo USA	45 g	30 min	8.8 %
Boil	Lemon drop	10 g	10 min	4.6 %
Boil	Lemon drop	40 g	0 min	4.6 %
Boil	Ahtanum	40 g	0 min	3.4 %
Dry Hop	Amarillo USA	55 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
Fining	Mech Irlandzki	8 g	Boil	10 min

Notes

- Słody palone dodane na wystadzanie.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dec 14, 2019, 3:43 PM