

Cascadian Dark Ale - BLACK IPA USA 26-04-2020 r.

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **48.3**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **55 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (69.3%) | 79 % | 6 |
| Grain | Słód Monachijski Typ2 | 1 kg (13.9%) | 79 % | 15 |
| Grain | Carafa III | 0.5 kg (6.9%) | 65 % | 1400 |
| Grain | Słód Czekoladowy | 0.42 kg (5.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.015 kg (0.2%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.284 kg (3.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 12.5 % |
| Boil | Simcoe | 30 g | 20 min | 13.2 % |
| Boil | Lemon drop | 10 g | 10 min | 4.6 % |
| Boil | Lemon drop | 40 g | 5 min | 4.6 % |
| Boil | Ahtanum | 40 g | 5 min | 3.4 % |
| Whirlpool | Amarillo USA | 50 g | 0 min | 8.8 % |

| | | | | |
|-----------|------------|------|----------|-------|
| Whirlpool | Lemon drop | 50 g | 0 min | 4.6 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |