

# Cascadian Dark Ale Single Hop Nelson Souvin

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **20.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (84.7%)	70 %	2
Grain	Bestmalz Carmel Pils	0.5 kg (8.5%)	75 %	30
Grain	Briess - Chocolate Malt	0.1 kg (1.7%)	60 %	690
Grain	Weyermann - Chocolate Rye	0.2 kg (3.4%)	20 %	493
Grain	Black (Patent) Malt	0.1 kg (1.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	40 g	55 min	11 %
Whirlpool	Nelson Sauvin	60 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis