

Cascadian Dark Ale

- Gravity **15.3 BLG**
- ABV ---
- IBU **66**
- SRM **35**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (85.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.7%) | 75 % | 150 |
| Grain | Carafa II | 0.5 kg (8.5%) | 70 % | 812 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Marynka | 7 g | 60 min | 10 % |
| Boil | Cascade | 25 g | 45 min | 6 % |
| Boil | Kent Goldings | 25 g | 15 min | 5.5 % |
| Boil | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 50 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| saf | Ale | Dry | 11.5 g | --- |

Notes

- Na podstawie przepisu Scoobiego
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