

## Kick Ass 2 (Imperial Cascadian Dark Ale)

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **103**
- SRM **33.9**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (24%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Weyermann - Carafa II	0.5 kg (8%)	70 %	837
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45
Sugar	Brown Sugar, Dark	0.25 kg (4%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Yellow Sub	25 g	10 min	6.4 %
Aroma (end of boil)	Mandarina Bavaria	25 g	10 min	10 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Nelson Sauvin	25 g	10 min	11 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Yellow Sub	25 g	7 day(s)	6.4 %
Dry Hop	Mandarina Bavaria	25 g	7 day(s)	10 %
Dry Hop	Topaz	25 g	7 day(s)	15 %
Dry Hop	Nelson Sauvin	25 g	7 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane błyskawiczne	250 g	Mash	60 min