Cascadian Dark Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **37**
- SRM **29.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg *(47.1%)*	81 %	4
Grain	Monachijski	2 kg *(29.4%)*	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(4.4%)*	68 %	1200
Grain	Strzegom Karmel 600	0.3 kg *(4.4%)*	68 %	601
Grain	Pszeniczny	1 kg *(14.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	6.8 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Chinook	25 g	7 day(s)	8.5 %
Dry Hop	Citra	30 g	7 day(s)	13.1 %
Dry Hop	Cascade	50 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	50 g	Boil	20 min