

# Cascadian Dark Ale 1(2)

- Gravity **14.9 BLG**
- ABV ---
- IBU **63**
- SRM **18.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (90.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (3.3%)	85 %	5
Grain	Carahell	0.2 kg (3.3%)	77 %	26
Grain	Weyermann - Carafa III	0.2 kg (3.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.7 %
Boil	Cascade	20 g	30 min	6.7 %
Boil	Chinook	10 g	30 min	12.7 %
Aroma (end of boil)	Cascade	10 g	15 min	6.7 %
Aroma (end of boil)	Chinook	20 g	15 min	12.7 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Aroma (end of boil)	Chinook	10 g	5 min	12.7 %
Dry Hop	Chinook	30 g	4 day(s)	12.7 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Notes

- Warzenie zaplanowane na 11.11.2015.  
*Nov 8, 2015, 8:32 PM*