

# Cascadian Dark Ale

---

- Gravity **17.9 BLG**
- ABV ---
- IBU **78**
- SRM **37.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.8 kg (72.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.3%)	79 %	22
Grain	Carafa II	0.3 kg (3.8%)	70 %	812
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Barley, Flaked	0.6 kg (7.5%)	70 %	4
Grain	Oats, Flaked	0.2 kg (2.5%)	80 %	2
Grain	Wheat, Roasted	0.2 kg (2.5%)	54.3 %	837
Sugar	Sugar, Table (Sucrose)	0.2 kg (2.5%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	80 min	15.5 %
Boil	Simcoe	10 g	70 min	13 %
Boil	Warrior	20 g	40 min	15.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Centennial	20 g	1 min	8.5 %

Whirlpool	Simcoe	30 g	---	13 %
Dry Hop	Ahtanum	25 g	7 day(s)	5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97 American West Coast Ale Yeast	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	gips	5 g	Mash	5 min