

Cascadian Dark Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **26.5**
- 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 **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **33.7 liter(s)**

Steps

- Temp **63 C**, Time **65 min**
- Temp **68 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **65 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 6 kg (80.1%) | 80 % | 8 |
| Grain | Żytni | 0.74 kg (9.9%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (3.3%) | 75 % | 150 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.3%) | 70 % | 690 |
| Grain | Weyermann - Carafa III | 0.25 kg (3.3%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Marynka | 19 g | 90 min | 7.1 % |
| Boil | Simcoe | 18 g | 25 min | 13.2 % |
| Boil | Sybilla | 20 g | 25 min | 3.5 % |
| Whirlpool | Simcoe | 40 g | 30 min | 13.2 % |
| Whirlpool | Cascade PL | 50 g | 30 min | 5.2 % |
| Whirlpool | Sybilla | 50 g | 30 min | 3.5 % |
| Whirlpool | Mosaic | 25 g | 30 min | 10 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade PL | 25 g | 4 day(s) | 5.2 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade PL | 25 g | 3 day(s) | 5.2 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.75 g | Boil | 10 min |