

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 |

Extras

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