

# Cascadian Dark Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **32.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.3 kg (54.8%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (7.1%)	73 %	120
Grain	Carafa	0.3 kg (7.1%)	70 %	664
Grain	Biscuit Malt	0.15 kg (3.6%)	79 %	45
Grain	Czekoladowy Fawcett	0.15 kg (3.6%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	10 %
Boil	Centennial	10 g	15 min	8.5 %
Boil	Mosaic	10 g	15 min	13.2 %
Boil	Centennial	10 g	0 min	8.5 %
Boil	Mosaic	10 g	0 min	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	13.2 %
Dry Hop	El Dorado	15 g	3 day(s)	13.8 %