

Cascadian Dark Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **31.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88%)	80 %	5
Grain	Barwiący	0.25 kg (4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4%)	68 %	1200
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Centennial	30 g	15 min	10.5 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Dry Hop	Rakau (NZ)	35 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	10 min

Notes

- zacieranie 65°C - 60 min (karmel + pale ale)
słody ciemne po negatywnej próbie jodowej - wrzucone po 60 min
mash-out 76°C (+5 min)
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