

# CASCADIAN DARK ALE / BLACK IPA PK

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **27.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (73.6%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (6.9%)	78 %	18
Grain	Viking Wheat Malt	0.4 kg (5.6%)	83 %	5
Grain	Weyermann - Carafa I	0.5 kg (6.9%)	70 %	690
Grain	Weyermann - Carared	0.25 kg (3.5%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.25 kg (3.5%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Pekko	50 g	30 min	13.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis