

# Cascadian Dark Ale

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- 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