

Cascadian Dark Ale

- Gravity **15.2 BLG**
- ABV ---
- IBU **58**
- SRM **38.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 6 kg (82.2%) | 80 % | 4 |
| Grain | Weyermann - Carafa II Special | 0.5 kg (6.8%) | 20 % | 1100 |
| Grain | Strzegom Karmelowy 30 | 0.3 kg (4.1%) | 79 % | 30 |
| Grain | Biscuit Malt | 0.25 kg (3.4%) | 79 % | 45 |
| Sugar | Cukier kuchenny (brązowy) | 0.25 kg (3.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 40 g | 60 min | 9.4 % |
| Boil | Cascade | 35 g | 45 min | 6.8 % |
| Boil | Willamette | 35 g | 15 min | 4.5 % |
| Boil | Cascade | 30 g | 0 min | 6.8 % |
| Dry Hop | Centennial | 10 g | 4 day(s) | 9.4 % |
| Dry Hop | Cascade | 35 g | 4 day(s) | 6 % |
| Dry Hop | Willamette | 15 g | 4 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips Piwowarski | 6 g | Mash | 60 min |