

# Cascadian dark ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **29.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.1%)	79 %	6
Grain	Monachijski	1 kg (16.5%)	80 %	16
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.3%)	68 %	1202
Grain	Karmelowy żytni Strzegom	0.3 kg (5%)	75 %	150
Grain	Strzegom Wiedeński	0.25 kg (4.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	30 g	60 min	11 %
Mash	lunga	30 g	20 min	11 %
Mash	lunga	20 g	10 min	11 %
Mash	lunga	40 g	0 min	11 %
Mash	Amarillo	60 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile