

Cascadian Dark Ale - BLACK IPA USA 26-04-2020 r.

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **48.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **55 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.3%)	79 %	6
Grain	Słód Monachijski Typ2	1 kg (13.9%)	79 %	15
Grain	Carafa III	0.5 kg (6.9%)	65 %	1400
Grain	Słód Czekoladowy	0.42 kg (5.8%)	68 %	1200
Grain	Jęczmień palony	0.015 kg (0.2%)	55 %	985
Grain	Biscuit Malt	0.284 kg (3.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	12.5 %
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Lemon drop	10 g	10 min	4.6 %
Boil	Lemon drop	40 g	5 min	4.6 %
Boil	Ahtanum	40 g	5 min	3.4 %
Whirlpool	Amarillo USA	50 g	0 min	8.8 %

Whirlpool	Lemon drop	50 g	0 min	4.6 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min