

# Cascadian Dark Ale Single Hop Nelson Souvin

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **20.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Briess - Pilsen Malt      | 5 kg (84.7%)  | 70 %  | 2   |
| Grain | Bestmalz Carmel Pils      | 0.5 kg (8.5%) | 75 %  | 30  |
| Grain | Briess - Chocolate Malt   | 0.1 kg (1.7%) | 60 %  | 690 |
| Grain | Weyermann - Chocolate Rye | 0.2 kg (3.4%) | 20 %  | 493 |
| Grain | Black (Patent) Malt       | 0.1 kg (1.7%) | 55 %  | 985 |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Nelson Sauvin | 40 g   | 55 min | 11 %       |
| Whirlpool | Nelson Sauvin | 60 g   | 0 min  | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |