

# Cascadian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **65**
- SRM **17.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **60.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **62 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **44.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (50.8%)	80 %	3
Grain	Strzegom Monachijski typ II	2.4 kg (13.6%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (16.9%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (2.8%)	70 %	299
Grain	Pszeniczny	1.6 kg (9%)	85 %	4
Grain	Weyermann - Carawheat	0.4 kg (2.3%)	77 %	97
Grain	Carahell	0.5 kg (2.8%)	77 %	26
Grain	wiedeński palony na patelni	0.3 kg (1.7%)	10 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	70 g	60 min	7.1 %
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Marynka	20 g	60 min	10.8 %
Boil	Summit	30 g	60 min	17 %
Aroma (end of boil)	Willamette	50 g	10 min	5 %
Aroma (end of boil)	Summit	20 g	10 min	17 %

Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Whirlpool	Lublin (Lubelski)	100 g	1 min	4 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %
Dry Hop	Chinook	50 g	4 day(s)	13 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew draught	Ale	Slant	300 ml	Mauribrew