Cascadian IPA

- Gravity **16.4 BLG**
- ABV **---**
- 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 %

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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

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