

#04 Black IPA (Cascadian Dark Ale)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **52**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 6 kg (68.6%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (11.4%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 1 kg (11.4%) | 68 % | 1300 |
| Słody ciemne daj albo pod koniec albo na początku zacierania. | | | | |
| Sugar | cukier brązowy | 0.5 kg (5.7%) | --- % | --- |
| Cukier dodać na koniec gotowania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | citra | 30 g | 60 min | 10.5 % |
| albo 40 g Marynki | | | | |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| albo Fuggle albo E.K. Goldings | | | | |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 10 g | 3 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 15 g | Boil | 60 min |