

## #19 Cascade Black IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **27.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (82.8%)	80 %	7
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.9%)	1 %	1202
Grain	Acid Malt	0.25 kg (3.4%)	58.7 %	6
Sugar	sacharoza	0.5 kg (6.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	45 min	11 %
Aroma (end of boil)	Cascade	100 g	0 min	7 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis