

Cascadian Dark Ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **90**
- SRM **46**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 50 |
| Grain | Carahell | 0.5 kg (7.7%) | 77 % | 26 |
| Grain | Weyermann - Carafa Special II | 0.5 kg (7.7%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 50 g | 30 min | 13.5 % |
| Boil | Equinox | 20 g | 15 min | 13.1 % |
| Boil | Mosaic | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Equinox | 10 g | 10 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |