

# Cascadian Dark Ale

- Gravity **21.1 BLG**
- ABV ---
- IBU **107**
- SRM **55.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (83.6%)	80 %	40
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1 kg (16.4%)	90 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale