

# Cascadian Dark Ale

- Gravity **15.3 BLG**
- ABV ---
- IBU **66**
- SRM **35**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (85.5%)	80 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150
Grain	Carafa II	0.5 kg (8.5%)	70 %	812
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Marynka	7 g	60 min	10 %
Boil	Cascade	25 g	45 min	6 %
Boil	Kent Goldings	25 g	15 min	5.5 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saf	Ale	Dry	11.5 g	---

## Notes

- Na podstawie przepisu Scoobiego  
*Feb 20, 2016, 12:31 PM*