

Cascadian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **65**
- SRM **17.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **60.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **62 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **44.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 9 kg (50.8%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ II | 2.4 kg (13.6%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 3 kg (16.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (2.8%) | 70 % | 299 |
| Grain | Pszeniczny | 1.6 kg (9%) | 85 % | 4 |
| Grain | Weyermann - Carawheat | 0.4 kg (2.3%) | 77 % | 97 |
| Grain | Carahell | 0.5 kg (2.8%) | 77 % | 26 |
| Grain | wiedeński palony na patelni | 0.3 kg (1.7%) | 10 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Oktawia | 70 g | 60 min | 7.1 % |
| Boil | Sybilla | 20 g | 60 min | 3.5 % |
| Boil | Marynka | 20 g | 60 min | 10.8 % |
| Boil | Summit | 30 g | 60 min | 17 % |
| Aroma (end of boil) | Willamette | 50 g | 10 min | 5 % |
| Aroma (end of boil) | Summit | 20 g | 10 min | 17 % |

| | | | | |
|---------------------|-------------------|-------|----------|-------|
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 100 g | 1 min | 4 % |
| Dry Hop | Palisade | 50 g | 4 day(s) | 7.5 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 13 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Mauribrew draught | Ale | Slant | 300 ml | Mauribrew |