

## #35 Cascade Black IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **35.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **41.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	10 kg (87%)	81 %	4
Grain	Strzegom Czekoladowy 1200	1 kg (8.7%)	1 %	1202
Grain	Acid Malt	0.5 kg (4.3%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Simcoe	100 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %
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
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs
WLP095	Ale	Slant	200 ml	White Labs

### Notes

- Warka podzielona na dwie równe części. Do jednej zadano drożdże WLP do drugiej Wyeast.  
*Sep 22, 2019, 10:28 AM*