

# CASCADIAN DARK ALE

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **34.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (71.4%)	83 %	6
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.1%)	68 %	400
Grain	Carafa III	0.5 kg (7.1%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	35 g	5 min	13.2 %
Boil	Mosaic	35 g	5 min	10 %
Boil	Citra	50 g	0 min	12 %
Dry Hop	Simcoe	25 g	---	13.2 %
Dry Hop	Citra	50 g	---	12 %
Dry Hop	Mosaic	25 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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