

# Cascadian Dark Ale

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- Gravity **15.2 BLG**
- ABV ---
- IBU **58**
- SRM **38.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (82.2%)	80 %	4
Grain	Weyermann - Carafa II Special	0.5 kg (6.8%)	20 %	1100
Grain	Strzegom Karmelowy 30	0.3 kg (4.1%)	79 %	30
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	45
Sugar	Cukier kuchenny (brązowy)	0.25 kg (3.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	9.4 %
Boil	Cascade	35 g	45 min	6.8 %
Boil	Willamette	35 g	15 min	4.5 %
Boil	Cascade	30 g	0 min	6.8 %
Dry Hop	Centennial	10 g	4 day(s)	9.4 %
Dry Hop	Cascade	35 g	4 day(s)	6 %
Dry Hop	Willamette	15 g	4 day(s)	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips Piwowarski	6 g	Mash	60 min