

# Cascadian Dark Ale

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- Gravity **14.5 BLG**
- ABV ---
- IBU **52**
- SRM **27.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (81.3%)	78 %	6
Grain	Strzegom Karmel 150	0.15 kg (2.4%)	75 %	150
Grain	Carafa II	0.5 kg (8.1%)	70 %	812
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Sugar	cukier brązowy	0.25 kg (4.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Cascade	25 g	45 min	6 %
Boil	Willamette	25 g	15 min	5 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis