

Cascadian Dark Ale - BLACK IPA USA 15-12-2019

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **44**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Słód Monachijski Typ2 | 1 kg (14.3%) | 79 % | 15 |
| Grain | Carafa III | 0.5 kg (7.1%) | 65 % | 1400 |
| Grain | Słód Czekoladowy | 0.3 kg (4.3%) | 68 % | 1200 |
| Grain | Biscuit Malt | 0.2 kg (2.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Northern Brewer | 35 g | 70 min | 7.5 % |
| Boil | Northern Brewer | 10 g | 40 min | 7.5 % |
| Boil | Amarillo USA | 45 g | 30 min | 8.8 % |
| Boil | Lemon drop | 10 g | 10 min | 4.6 % |
| Boil | Lemon drop | 40 g | 0 min | 4.6 % |
| Boil | Ahtanum | 40 g | 0 min | 3.4 % |
| Dry Hop | Amarillo USA | 55 g | 2 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 8 g | Boil | 10 min |

Notes

- Słody palone dodane na wystadzanie.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dec 14, 2019, 3:43 PM