

# caskadian dark ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **38.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (33.9%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.1%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.1%)	68 %	1200
Grain	Strzegom Barwiący	0.3 kg (5.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11 g	fermentis