

caskadian dark ale

- 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 |