

# Darth Vader Dark Cascadian Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **31.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.95 kg (81.6%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (4.1%)	75 %	150
Grain	Biscuit Malt	0.14 kg (1.9%)	79 %	45
Grain	Carafa II	0.6 kg (8.2%)	70 %	1150
Sugar	Brown Sugar, Light	0.3 kg (4.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35.71 g	60 min	8 %
Boil	Cascade	29.76 g	45 min	6 %
Boil	Fuggles	35.71 g	15 min	4.5 %
Aroma (end of boil)	Cascade	29.76 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis