

Kick Ass 2 (Imperial Cascadian Dark Ale)

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **103**
- SRM **33.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (56%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (24%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |
| Grain | Weyermann - Carafa II | 0.5 kg (8%) | 70 % | 837 |
| Grain | Biscuit Malt | 0.25 kg (4%) | 79 % | 45 |
| Sugar | Brown Sugar, Dark | 0.25 kg (4%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Yellow Sub | 25 g | 10 min | 6.4 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Aroma (end of boil) | Nelson Sauvin | 25 g | 10 min | 11 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Yellow Sub | 25 g | 7 day(s) | 6.4 % |
| Dry Hop | Mandarina Bavaria | 25 g | 7 day(s) | 10 % |
| Dry Hop | Topaz | 25 g | 7 day(s) | 15 % |
| Dry Hop | Nelson Sauvin | 25 g | 7 day(s) | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Other | płatki owsiane błyskawiczne | 250 g | Mash | 60 min |