

## #4 - Cascadian Dark Ale / Black IPA - "Czarna Magia"

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **33.4**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (64%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.5 kg (8%)	80 %	6
Grain	Weyermann - Carared	0.5 kg (8%)	75 %	45
Grain	Weyermann - Carafa III Special	0.5 kg (8%)	70 %	1400
Wrzucić na 5min przy 78°C				
Sugar	Cukier trzcinowy	0.25 kg (4%)	--- %	---
Na ostatnie 15min chmielenia				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	12.1 %
Boil	Simcoe	20 g	30 min	12.1 %
Boil	Amarillo	20 g	10 min	12.7 %
Whirlpool	Amarillo	30 g	0 min	12.7 %

75°C hop stand - 30min bez chłodnicy				
Whirlpool	Cascade PL	50 g	0 min	4 %
75°C hop stand - 30min bez chłodnicy				
Dry Hop	Citra	50 g	3 day(s)	13.9 %
Dry Hop	Cascade PL	50 g	3 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

### Notes

- Celować w ~20L/17BLG po gotowaniu i dolać wody do 15,5BLG (~2L - kalkulator)  
Nov 17, 2020, 12:28 PM