

# Cascadian Dark Ale

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- Gravity **16.4 BLG**
- ABV ---
- IBU **90**
- SRM **46**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	50
Grain	Carahell	0.5 kg (7.7%)	77 %	26
Grain	Weyermann - Carafa Special II	0.5 kg (7.7%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	13.5 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Mosaic	20 g	15 min	12 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Mosaic	10 g	10 min	12 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Mosaic	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar