

# Cascadian Dark Ale - Black IPA - PiwnyKraft

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **60**
- SRM **22.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (76.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.25 kg (7.2%)	79 %	22
Grain	Pszeniczny	0.2 kg (5.8%)	85 %	4
Grain	Weyermann - Carafa I	0.25 kg (7.2%)	70 %	690
Grain	Weyermann - Carared	0.125 kg (3.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	7.5 g	60 min	13.6 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Cascade	7.5 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Pekko	17.5 g	5 day(s)	13.6 %
Dry Hop	Cascade	7.5 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis