

# caskadian dark ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **38.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 3 kg (50.8%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II      | 2 kg (33.9%)  | 79 %  | 22   |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.1%) | 73 %  | 120  |
| Grain | Strzegom Czekoladowy ciemny      | 0.3 kg (5.1%) | 68 %  | 1200 |
| Grain | Strzegom Barwiący                | 0.3 kg (5.1%) | 68 %  | 1300 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 30 g   | 60 min   | 13.2 %     |
| Boil    | Mosaic | 30 g   | 30 min   | 10 %       |
| Dry Hop | Citra  | 15 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05   | Ale  | Dry  | 11 g   | fermentis  |