

# Cold Cascadian Monk

- Gravity **16.4 BLG**
- ABV ---
- IBU **36**
- SRM **10.8**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (14.7%)	80 %	5
Grain	Karmelowy Czerwony	0.3 kg (4.4%)	75 %	59
Grain	Strzegom Pilzneński	3 kg (44.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (29.4%)	79 %	10
Sugar	Candi Sugar, Amber	0.5 kg (7.4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur	20 g	40 min	14 %
Boil	Cascade	15 g	30 min	6 %
Boil	Merkur	10 g	10 min	14 %
Boil	Cascade	15 g	10 min	6 %
Dry Hop	Cascade	60 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis