

# Kaskejdian Dark Ejl

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- Gravity **14.7 BLG**
- ABV ---
- IBU ---
- SRM **33.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 5.5 kg (85.3%) | 80 %  | 4   |
| Grain | Strzegom Karmel 150   | 0.2 kg (3.1%)  | 75 %  | 150 |
| Grain | Weyermann - Carafa II | 0.5 kg (7.8%)  | 70 %  | 837 |
| Grain | Biscuit Malt          | 0.25 kg (3.9%) | 77 %  | 45  |

## Yeasts

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