

# Cascadian Dark Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **31.3**
- 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC  |
|-------|--------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt           | 5.5 kg (88%) | 80 %  | 5    |
| Grain | Barwiący                       | 0.25 kg (4%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (4%) | 68 %  | 1200 |
| Grain | Strzegom Karmel<br>150         | 0.25 kg (4%) | 75 %  | 150  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 35 g   | 60 min   | 12 %       |
| Boil      | Centennial | 30 g   | 15 min   | 10.5 %     |
| Whirlpool | Mosaic     | 50 g   | 1 min    | 10 %       |
| Dry Hop   | Simcoe     | 35 g   | 3 day(s) | 13.2 %     |
| Dry Hop   | Rakau (NZ) | 35 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| WLP013 - London<br>Ale Yeast | Ale  | Slant | 100 ml | White Labs |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 5 g    | Boil    | 10 min |

## Notes

- zacieranie 65°C - 60 min (karmel + pale ale)  
słody ciemne po negatywnej próbie jodowej - wrzucone po 60 min  
mash-out 76°C (+5 min)  
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