

Cascadian Dark Ale



Category: 14 - India Pale Ale (IPA)
Subcategory: B - American IPA

Author:

Kettle Volume: 6.21 gal @ 212 °F (1.044) Efficiency: 0.75%
Boil Duration: 1.0 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5. gal @ 68 °F (1.053)

Ingredients:

1.0 oz (33.3%) Warrior (16.0%) - added during boil, boiled 60.0 m
0.25 oz (8.3%) Cascade (5.5%) - added after boil, steeped 2.0 m
0.75 oz (25.0%) Warrior (16.0%) - added after boil, steeped 2.0 m
1.0 oz (33.3%) Amarillo (9.5%) - added during boil
6.6 lb (67.9%) CBW® Golden Light Liquid (Malt Extract); Briess - added during boil
1.0 lb (10.3%) CBW® Golden Light Powder (Dry Malt Extract); Briess - added during boil
.62 lb (6.4%) Special Roast Malt; Briess - added during mash
.5 lb (5.1%) Crystal Malt 10°L - added during mash
12.0 L White Labs WLP001 California Ale
1.0 L Irish Moss - added during boil, boiled 60.0 m
.75 lb (7.7%) Carafa® TYPE II; Weyermann - added during mash
.25 lb (2.6%) Midwest Wheat Malt - added during mash
1 ea Fermentis US-05 Safale US-05

Style:

| Recipe | Guideline | |
|-------------------------|---------------|--|
| Original Gravity: 1.053 | 1.056 - 1.075 | |
| Terminal Gravity: 1.013 | 1.010 - 1.018 | |
| Color: 24.98 SRM | 6.0 - 15.0 | |
| Alcohol: 5.21% | 5.5% - 7.5% | |
| Bitterness: 59.9 | 40.0 - 70.0 | |

Analysis:

Efficiency: 0.75%
Kettle Gravity: 1.044
Original Gravity: 1.053

| Apparent | Real | Weight | Calories |
|-------------------------|-----------|------------------|--------------------|
| Attenuation: 75.0% | 60.1% | Alcohol: 14.67 g | 101.24 kcal |
| Terminal Extract: 1.013 | 1.021 | Carbs: 18.37 g | 69.82 kcal |
| | | Protein: 1.29 g | 5.14 kcal |
| % Alcohol: 5.21% ABV | 4.08% ABW | | Total: 176.21 kcal |