

Cascadian Dark Ale (CDA) or Black IPA

OG: 1.058 FG 1.015 ABV 6 %

Extract Recipe:

7 lbs Light Malt Extract
1 lbs Dry Light Malt Extract
3/4 lb Special Roast Malt
1/2 lb Crystal 20L Malt
3/4 lb Carafa II Malt
1/4 lb Wheat Malt
1 oz Warrior Hops 18 HBUs(Bittering)60 min
3/4 oz Cascade Hops (Flavoring) 2 min
3/4 oz Warrior Hops (Aroma) 2 min
1 oz Amarillo Hops Dry Hop

Wyeast American Ale Yeast

1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1oz Warrior)
- Continue boiling for 58 mins then add 3/4 oz of Cascade hops and 3/4 Warrior hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Add 1 oz of Amarillo Hops for dry hopping
- Let it age to clarity, then bottle or keg.

All Grain Recipe:

12 lbs 2 Row Malt
3/4 lb Special Roast Malt
1/2 lb Crystal 20L Malt
3/4 lb Carafa II Malt
1/4 lb Wheat Malt Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.