

# Borowo Cotka

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **4.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield  | EBC |
|-------|------------|---------------|--------|-----|
| Grain | Pilzneński | 12 kg (92.3%) | 81 %   | 4   |
| Grain | Acid Malt  | 1 kg (7.7%)   | 58.7 % | 6   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Promin    | 100 g  | 30 min | 5.5 %      |
| Boil                | Endeavour | 50 g   | 30 min | 7.5 %      |
| Aroma (end of boil) | Sovereign | 60 g   | 1 min  | 6.1 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 22.2 g | ---        |