

# Cookie Rye Ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **10.1**
- Style **American 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 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II Viking Malt	2 kg (33.3%)	79 %	22
Grain	Żytmi Viking Malt	1 kg (16.7%)	81 %	7
Grain	COOKIE Viking Malt	1 kg (16.7%)	72 %	50
Grain	Pale Ale Viking malt	2 kg (33.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo USA	20 g	60 min	9.8 %
Aroma (end of boil)	Amarillo USA	50 g	15 min	9.8 %
Boil	Cascade USA (PL)	20 g	60 min	5.8 %
Dry Hop	Citra USA	90 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	100 ml	Fermentum Mobile