

# cóś

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Pale Ale Malt	5 kg (79.4%)	85 %	4
Grain	Simpsons - Vienna	1 kg (15.9%)	79 %	10
Grain	Simpsons - Caramalt	0.3 kg (4.8%)	76 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hersbrucker	35 g	15 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	4.5 %
Boil	Northern Brewer	35 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's