

Kveik Cookie Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **12.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.9 kg (28.1%)	75 %	45
Grain	Monachijski	0.75 kg (23.4%)	80 %	16
Grain	Strzegom Wiedeński	0.75 kg (23.4%)	79 %	10
Grain	Oats, Flaked	0.4 kg (12.5%)	60 %	2
Sugar	Mleko w proszku	0.25 kg (7.8%)	50 %	0
Sugar	Maltodekstryna	0.15 kg (4.7%)	95 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %

Notes

- dorzucić kokosa i wanilii
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