

# lekkie cookie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **88**
- SRM **12**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Słód MONACHIJSKI   | 1 kg (19%)     | 82 %  | 16  |
| Grain | Słód Cookie        | 1 kg (19%)     | 72 %  | 50  |
| Grain | Abbey Castle       | 1 kg (19%)     | 80 %  | 45  |
| Grain | zakwaszający       | 0.25 kg (4.8%) | 76 %  | 6   |
| Grain | Biscuit Malt       | 1 kg (19%)     | 79 %  | 45  |
| Grain | Strzegom Wiedeński | 1 kg (19%)     | 79 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 30 g   | 60 min | 7 %        |
| Boil                | Sabro | 30 g   | 60 min | 15 %       |
| Aroma (end of boil) | Perle | 20 g   | 15 min | 7 %        |
| Aroma (end of boil) | Sabro | 20 g   | 15 min | 15 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis US-05 | Ale  | Dry  | 11 g   | ---        |