ciumcianko cobra

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **87**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg *(46.7%)*	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg *(46.7%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(6.7%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga pellet	58 g	60 min	11 %
Aroma (end of boil)	Oktawia	30 g	15 min	9 %
Whirlpool	Oktawia	30 g	20 min	9 %
Whirlpool	Ekuanot	30 g	20 min	14.5 %
Dry Hop	Oktawia	40 g	3 day(s)	9 %
Dry Hop	Ekuanot	30 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.