

#14 Cookie APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (83.3%) | 80 % | 5 |
| Grain | Viking Pale Cookie | 2 kg (16.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 14 % |
| Boil | Cascade | 15 g | 30 min | 4 % |
| Aroma (end of boil) | Columbus | 10 g | 0 min | 14 % |
| Aroma (end of boil) | Cascade PL | 10 g | 0 min | 5.2 % |
| Dry Hop | Cascade PL | 25 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |