

Ciasteczkowy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **10.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (73.8%) | 85 % | 7 |
| Grain | Cookie | 0.5 kg (8.2%) | 79 % | 70 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.2%) | 81 % | 70 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (1.6%) | 75 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 30 g | 60 min | 17.2 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Whirlpool | Cascade | 50 g | 0 min | 6 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Enigma (AUS) | 20 g | 0 min | 17.2 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|-------------|
| Hornindal Kveik | Ale | Slant | 100 ml | Omega Yeast |