

Cobra #03

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **40.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 6 kg (51.7%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (17.2%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (6.9%) | 85 % | 3 |
| Grain | Fawcett - Brown | 0.5 kg (4.3%) | 72 % | 180 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (4.3%) | 68 % | 1202 |
| Grain | Weyermann - Carafa II | 0.4 kg (3.4%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.4 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Bursztynowy | 0.5 kg (4.3%) | 70 % | 49 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.3%) | 71 % | 600 |