

## Cobra #06

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **45.8**
- 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 **3.2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **45.4 liter(s)**

### Steps

- Temp **68 C**, Time **68 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **34.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **68 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (46.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (18.5%)	79 %	22
Grain	Płatki owsiane	0.8 kg (7.4%)	85 %	3
Grain	Castle Cafe	0.5 kg (4.6%)	75.5 %	500
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.6%)	68 %	1202
Grain	Weyermann - Carafa II	0.5 kg (4.6%)	70 %	837
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Strzegom Bursztynowy	0.5 kg (4.6%)	70 %	49
Grain	Fawcett - Pale Chocolate	0.5 kg (4.6%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %

### Yeasts

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

Name	Type	Form	Amount	Laboratory
Kveik oslo	Ale	Slant	100 ml	Paździuch Lab

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	2000 g	Boil	15 min

### Notes

- Przed wsypaniem słodu do wody, na dno kosza zaciernego łuska ryżowe, plus odrobina łuski do słodu.  
BLG przed gotowaniem: 13.2 BRIX  
BLG po gotowaniu z laktozą: 18.0 BRIX (refraktometr), 18 BLG ze sławika  
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