

# cookie monster

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (75.3%)	80 %	5
Grain	viking red ale	0.5 kg (10.8%)	80 %	---
Grain	cookie viking malt	0.15 kg (3.2%)	80 %	---
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	10 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %
Boil	Summit	15 g	10 min	17 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Marynka	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs