

## Cobra #02

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

### 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 **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **35.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	8 kg (78.4%)	81 %	6
Grain	Słód owsiany Fawcett	1 kg (9.8%)	61 %	5
Grain	Płatki owsiane	1.2 kg (11.8%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	---