

## Cobra #04

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **33.8**
- Style **Dry 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 **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale                  | 5 kg (49%)     | 80 %  | 8    |
| Grain | Pilzneński                       | 2 kg (19.6%)   | 81 %  | 4    |
| Grain | Płatki owsiane                   | 0.8 kg (7.8%)  | 85 %  | 3    |
| Grain | Słód owsiany Fawcett             | 0.5 kg (4.9%)  | 61 %  | 5    |
| Grain | Fawcett - Brown                  | 0.5 kg (4.9%)  | 72 %  | 180  |
| Grain | Fawcett - Pale Chocolate         | 0.5 kg (4.9%)  | 71 %  | 600  |
| Grain | Jęczmień palony                  | 0.3 kg (2.9%)  | 55 %  | 985  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.5%) | 73 %  | 1001 |
| Grain | Weyermann - Carafa II            | 0.1 kg (1%)    | 70 %  | 837  |
| Grain | Strzegom Czekoladowy 1200        | 0.25 kg (2.5%) | 68 %  | 1202 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |