

# COOKIE MONSTER - EARL GREY DIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (80%)	80 %	5
Grain	Żytni	1 kg (10%)	85 %	8
Grain	Pilznieński	1 kg (10%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.6 %
Aroma (end of boil)	Experimental GR50	50 g	15 min	6.1 %
Aroma (end of boil)	Experimental GJ2	50 g	15 min	5.8 %
Whirlpool	Experimental GR50	50 g	180 min	6.1 %
Whirlpool	Experimental GJ2	50 g	180 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Elgrey - Coldbrew	100 g	Secondary	7 day(s)

## Notes

- Korzystam z własnej konstrukcji urządzenia do przepływowego chmielenia brzezki.  
Z mocą 800 l na godzinę przez 180 minut chmielę na zimno przed refermentacją.  
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