

CookieMonster

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **15.6**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **3 %**
- Size with trub loss **44.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Pale Ale Malteurop | 7 kg (68.6%) | 80 % | 7 |
| Grain | Cookie | 2.5 kg (24.5%) | 72 % | 50 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (4.9%) | 79 % | 130 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lomik | 50 g | 60 min | 6.2 % |
| Boil | Lublin (Lubelski) | 43 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 350 ml | Fermentis |