

# Cośkowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **8.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **41.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (48.1%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (32.7%)	80 %	27
Grain	Strzegom Bursztynowy	0.5 kg (4.8%)	70 %	49
Grain	Strzegom Monachijski typ II	1 kg (9.6%)	79 %	22
Grain	Abbey Malt Weyermann	0.5 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Aroma (end of boil)	Target	25 g	30 min	10.5 %
Aroma (end of boil)	Centennial	25 g	15 min	10.5 %
Aroma (end of boil)	Centennial	25 g	15 min	10.5 %
Dry Hop	Equinox	100 g	7 day(s)	16.1 %
Dry Hop	Vic Secret	100 g	7 day(s)	16.2 %
Dry Hop	Hallertau Blanc	100 g	7 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	20 g	Gozdawa

## Notes

- 33l zacieru +  
3.4 kg ekstraktu  
po chmieleniu zostało około 28 l +  
19,5 l zimnej wody źródlanej  
straty po chmieleniu 4,5 l  
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