

Cosmo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Płatki owsiane	1 kg (20%)	85 %	3
Grain	Pszeniczny	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazydaze	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok żurawinowy	1000 g	Secondary	7 day(s)
Flavor	Sok z pomarańczy + zest	200 g	Secondary	7 day(s)
Flavor	Limonka + zest	50 g	Secondary	7 day(s)