

Cygański Koconberry

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (26.7%) | 83 % | 5 |
| Grain | Żytni | 2 kg (26.7%) | 85 % | 8 |
| Grain | Płatki jęczmienne | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Galena | 25 g | 60 min | 11.4 % |
| Boil | Galena | 25 g | 30 min | 11.4 % |
| Aroma (end of boil) | Galena | 25 g | 0 min | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|--------|-----------|-----------|
| Flavor | truskawka mrożona | 1500 g | Secondary | 10 day(s) |
| Flavor | laktoza | 1000 g | Boil | 15 min |