

GREEN COSMO GH

- Gravity **21.6 BLG**
- ABV ---
- IBU **2**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **1600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1680 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1876.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1380 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **956.8 liter(s)** of **76C** water or to achieve **1876.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 350 kg (55.1%) | 81 % | 4 |
| Grain | Pszeniczny | 50 kg (7.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 60 kg (9.4%) | 60 % | 3 |
| Sugar | Lactose | 150 kg (23.6%) | 80 % | 1 |
| Sugar | Maltodekstryna | 25 kg (3.9%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Crystal | 500 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 1000 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 300 g | Mash | 60 min |