

Kveik Cookie Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **12.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Abbey Malt Weyermann | 0.9 kg (28.1%) | 75 % | 45 |
| Grain | Monachijski | 0.75 kg (23.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.75 kg (23.4%) | 79 % | 10 |
| Grain | Oats, Flaked | 0.4 kg (12.5%) | 60 % | 2 |
| Sugar | Mleko w proszku | 0.25 kg (7.8%) | 50 % | 0 |
| Sugar | Maltodekstryna | 0.15 kg (4.7%) | 95 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 45 min | 12 % |

Notes

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