

# Stout Cookie

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **27.4**
- Style **Dry Stout**

## 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 **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 %  | 5   |
| Grain | Płatki jęczmienne    | 1 kg (20%)   | 85 %  | 3   |
| Grain | Jęczmień palony      | 0.5 kg (10%) | 55 %  | 985 |
| Grain | Strzegom Bursztynowy | 1 kg (20%)   | 70 %  | 49  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 30 g   | 60 min | 5.9 %      |
| Aroma (end of boil) | Fuggles | 20 g   | 20 min | 5.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | laktoza | 180 g  | Boil    | 0 min |