

Cobra #06

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **45.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **45.4 liter(s)**

Steps

- Temp **68 C**, Time **68 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **68 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (46.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (18.5%)	79 %	22
Grain	Płatki owsiane	0.8 kg (7.4%)	85 %	3
Grain	Castle Cafe	0.5 kg (4.6%)	75.5 %	500
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.6%)	68 %	1202
Grain	Weyermann - Carafa II	0.5 kg (4.6%)	70 %	837
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Strzegom Bursztynowy	0.5 kg (4.6%)	70 %	49
Grain	Fawcett - Pale Chocolate	0.5 kg (4.6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Kveik oslo	Ale	Slant	100 ml	Paździuch Lab

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	2000 g	Boil	15 min

Notes

- Przed wsypaniem słodu do wody, na dno kosza zaciernego łuska ryżowe, plus odrobina łuski do słodu.
 BLG przed gotowaniem: 13.2 BRIX
 BLG po gotowaniu z laktozą: 18.0 BRIX (refraktometr), 18 BLG ze sławika
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