

# COOKIE COFFEE PALE ALE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Cookie	0.5 kg (9.4%)	80 %	60
Grain	Rice, Flaked	0.5 kg (9.4%)	70 %	2
Grain	płatki jęczmienne	0.3 kg (5.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Summit	30 g	10 min	17 %
Dry Hop	Motueka	20 g	7 day(s)	7 %
Dry Hop	Ekuanot	20 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	20 g	Mangrove Jack's