

cookie monster

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (75.3%) | 80 % | 5 |
| Grain | viking red ale | 0.5 kg (10.8%) | 80 % | --- |
| Grain | cookie viking malt | 0.15 kg (3.2%) | 80 % | --- |
| Grain | Pszeniczny | 0.5 kg (10.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 10 min | 10 % |
| Aroma (end of boil) | Marynka | 20 g | 5 min | 10 % |
| Boil | Summit | 15 g | 10 min | 17 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Marynka | 30 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |