

# COOKIE MONSTER - EARL GREY DIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (80%) | 80 %  | 5   |
| Grain | Żytni                | 1 kg (10%) | 85 %  | 8   |
| Grain | Pilznieński          | 1 kg (10%) | 81 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time    | Alpha acid |
|---------------------|------------------------|--------|---------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min  | 15.6 %     |
| Aroma (end of boil) | Experimental GR50      | 50 g   | 15 min  | 6.1 %      |
| Aroma (end of boil) | Experimental GJ2       | 50 g   | 15 min  | 5.8 %      |
| Whirlpool           | Experimental GR50      | 50 g   | 180 min | 6.1 %      |
| Whirlpool           | Experimental GJ2       | 50 g   | 180 min | 5.8 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 20 g   | Mangrove Jack's |

## Extras

| Type  | Name                      | Amount | Use for   | Time     |
|-------|---------------------------|--------|-----------|----------|
| Spice | Herbata Elgrey - Coldbrew | 100 g  | Secondary | 7 day(s) |

### Notes

- Korzystam z własnej konstrukcji urządzenia do przepływowego chmielenia brzezki.  
Z mocą 800 l na godzinę przez 180 minut chmielę na zimno przed refermentacją.  
*Mar 27, 2017, 12:05 PM*