

# Cookie Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (83.3%)	80 %	5
Grain	Viking Cookie (barley malt)	0.35 kg (9.7%)	72 %	50
Grain	Viking Carmel (wheat malt)	0.25 kg (6.9%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.5 %
Aroma (end of boil)	Lunga	10 g	15 min	8.4 %
Whirlpool	Eukanot (ponizej 80°C)	10 g	0 min	13.6 %
Dry Hop	Eukanot	20 g	5 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis