

# Cośkowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **8.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **41.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Pilzneński                  | 5 kg (48.1%)   | 81 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny  | 3.4 kg (32.7%) | 80 %  | 27  |
| Grain          | Strzegom Bursztynowy        | 0.5 kg (4.8%)  | 70 %  | 49  |
| Grain          | Strzegom Monachijski typ II | 1 kg (9.6%)    | 79 %  | 22  |
| Grain          | Abbey Malt Weyermann        | 0.5 kg (4.8%)  | 75 %  | 45  |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Target          | 25 g   | 60 min   | 10.5 %     |
| Aroma (end of boil) | Target          | 25 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Centennial      | 25 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Centennial      | 25 g   | 15 min   | 10.5 %     |
| Dry Hop             | Equinox         | 100 g  | 7 day(s) | 16.1 %     |
| Dry Hop             | Vic Secret      | 100 g  | 7 day(s) | 16.2 %     |
| Dry Hop             | Hallertau Blanc | 100 g  | 7 day(s) | 9.8 %      |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 20 g   | Gozdawa    |

## Notes

- 33l zacieru +  
3.4 kg ekstraktu  
po chmieleniu zostało około 28 l +  
19,5 l zimnej wody źródlanej  
straty po chmieleniu 4,5 l  
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