

# Kofik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

## 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (76.1%)	85 %	7
Grain	Monachijski	0.5 kg (10.9%)	80 %	16
Grain	Platki owsiane	0.4 kg (8.7%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	17.2 %
Aroma (end of boil)	Barbe Rouge	20 g	20 min	6.6 %
Whirlpool	Enigma (AUS)	10 g	30 min	17.2 %

## Yeasts

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