

# Kveik Cookie Ale

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **12.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Abbey Malt Weyermann | 0.9 kg (28.1%)  | 75 %  | 45  |
| Grain | Monachijski          | 0.75 kg (23.4%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 0.75 kg (23.4%) | 79 %  | 10  |
| Grain | Oats, Flaked         | 0.4 kg (12.5%)  | 60 %  | 2   |
| Sugar | Mleko w proszku      | 0.25 kg (7.8%)  | 50 %  | 0   |
| Sugar | Maltodekstryna       | 0.15 kg (4.7%)  | 95 %  | --- |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 45 min | 12 %       |

## Notes

- dorzucić kokosa i wanilii  
*Jan 27, 2021, 7:44 PM*