

## #14 Cookie APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Viking Pale Cookie	2 kg (16.7%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	14 %
Boil	Cascade	15 g	30 min	4 %
Aroma (end of boil)	Columbus	10 g	0 min	14 %
Aroma (end of boil)	Cascade PL	10 g	0 min	5.2 %
Dry Hop	Cascade PL	25 g	7 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis