

# ciumcianko cobra

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **87**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                 | 3.5 kg (46.7%) | 85 %  | 7   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (46.7%) | 80 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I             | 0.5 kg (6.7%)  | 79 %  | 16  |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | lunga pellet | 58 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Oktawia      | 30 g   | 15 min   | 9 %        |
| Whirlpool           | Oktawia      | 30 g   | 20 min   | 9 %        |
| Whirlpool           | Ekuanot      | 30 g   | 20 min   | 14.5 %     |
| Dry Hop             | Oktawia      | 40 g   | 3 day(s) | 9 %        |
| Dry Hop             | Ekuanot      | 30 g   | 3 day(s) | 14.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 300 ml | ---        |