

# Cookie monster

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (60.6%)	85 %	4
Grain	Viking Pale Ale malt	0.9 kg (27.3%)	80 %	5
Grain	Viking Cookie Malt	0.4 kg (12.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SAFALE T-58	Wheat	Dry	6 g	---