

# Cookie Rye Ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **10.1**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Monachijski typ II Viking Malt | 2 kg (33.3%) | 79 %  | 22  |
| Grain | Żytmi Viking Malt              | 1 kg (16.7%) | 81 %  | 7   |
| Grain | COOKIE Viking Malt             | 1 kg (16.7%) | 72 %  | 50  |
| Grain | Pale Ale Viking malt           | 2 kg (33.3%) | 80 %  | 5   |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Amarillo USA     | 20 g   | 60 min   | 9.8 %      |
| Aroma (end of boil) | Amarillo USA     | 50 g   | 15 min   | 9.8 %      |
| Boil                | Cascade USA (PL) | 20 g   | 60 min   | 5.8 %      |
| Dry Hop             | Citra USA        | 90 g   | 5 day(s) | 12.5 %     |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale  | Liquid | 100 ml | Fermentum Mobile |