

# CookieMonster

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **15.6**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **3 %**
- Size with trub loss **44.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	7 kg (68.6%)	80 %	7
Grain	Cookie	2.5 kg (24.5%)	72 %	50
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (4.9%)	79 %	130
Grain	Strzegom pszenica prażona	0.2 kg (2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	6.2 %
Boil	Lublin (Lubelski)	43 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	350 ml	Fermentis