

lekkie cookie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **88**
- SRM **12**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód MONACHIJSKI	1 kg (19%)	82 %	16
Grain	Słód Cookie	1 kg (19%)	72 %	50
Grain	Abbey Castle	1 kg (19%)	80 %	45
Grain	zakwaszający	0.25 kg (4.8%)	76 %	6
Grain	Biscuit Malt	1 kg (19%)	79 %	45
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Sabro	30 g	60 min	15 %
Aroma (end of boil)	Perle	20 g	15 min	7 %
Aroma (end of boil)	Sabro	20 g	15 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	11 g	---