

# Borowo Cotka

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **4.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg (92.3%)	81 %	4
Grain	Acid Malt	1 kg (7.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Promin	100 g	30 min	5.5 %
Boil	Endeavour	50 g	30 min	7.5 %
Aroma (end of boil)	Sovereign	60 g	1 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	22.2 g	---