

ciumcianko cobra

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **87**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (46.7%) | 85 % | 7 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.5 kg (46.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | lunga pellet | 58 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 30 g | 15 min | 9 % |
| Whirlpool | Oktawia | 30 g | 20 min | 9 % |
| Whirlpool | Ekuanot | 30 g | 20 min | 14.5 % |
| Dry Hop | Oktawia | 40 g | 3 day(s) | 9 % |
| Dry Hop | Ekuanot | 30 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | --- |