

# Cohena

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.6 kg (55.3%) | 85 %  | 4   |
| Grain | Pilzneński | 1.8 kg (38.3%) | 81 %  | 4   |
| Grain | Caramunich | 0.3 kg (6.4%)  | --- % | 94  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 16 g   | 60 min   | 8 %        |
| Boil      | Perle  | 20 g   | 60 min   | 5 %        |
| Whirlpool | Citra  | 25 g   | ---      | 13.5 %     |
| Dry Hop   | Citra  | 25 g   | 5 day(s) | 13.5 %     |

## Yeasts

| Name | Type | Form   | Amount | Laboratory       |
|------|------|--------|--------|------------------|
| FM12 | Ale  | Liquid | 30 ml  | Fermentum Mobile |