

## Cobra #03

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **40.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (51.7%)	82 %	4
Grain	Strzegom Monachijski typ II	2 kg (17.2%)	79 %	22
Grain	Płatki owsiane	0.8 kg (6.9%)	85 %	3
Grain	Fawcett - Brown	0.5 kg (4.3%)	72 %	180
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.3%)	68 %	1202
Grain	Weyermann - Carafa II	0.4 kg (3.4%)	70 %	837
Grain	Jęczmień palony	0.4 kg (3.4%)	55 %	985
Grain	Strzegom Bursztynowy	0.5 kg (4.3%)	70 %	49
Grain	Fawcett - Pale Chocolate	0.5 kg (4.3%)	71 %	600