

## Cobra #04

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **33.8**
- Style **Dry 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 **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (49%)	80 %	8
Grain	Pilzneński	2 kg (19.6%)	81 %	4
Grain	Płatki owsiane	0.8 kg (7.8%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (4.9%)	61 %	5
Grain	Fawcett - Brown	0.5 kg (4.9%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.5 kg (4.9%)	71 %	600
Grain	Jęczmień palony	0.3 kg (2.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.5%)	73 %	1001
Grain	Weyermann - Carafa II	0.1 kg (1%)	70 %	837
Grain	Strzegom Czekoladowy 1200	0.25 kg (2.5%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %