

## Cobra #12

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **4.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **47.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	7 kg (82.4%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Strzegom Bursztynowy	0.5 kg (5.9%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	27 g	15 min	15.5 %