

# COS ALE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (47.9%)	81 %	4
Grain	Viking Wheat Malt	2 kg (41.7%)	83 %	5
Adjunct	płatki jęczmienne błyskawiczne	0.5 kg (10.4%)	79 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Cascade	15 g	20 min	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Notes

- 68C sład i jęczmien wrzucony na 50min  
72 na 15 min

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Podniesona temp do 78C i filtracja woda o temp 78C  
*Apr 2, 2022, 3:30 PM*