Cygański Koconberry

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(40%)*	80 %	5
Grain	Viking Wheat Malt	2 kg *(26.7%)*	83 %	5
Grain	Żytni	2 kg *(26.7%)*	85 %	8
Grain	Płatki jęczmienne	0.5 kg *(6.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	25 g	60 min	11.4 %
Boil	Galena	25 g	30 min	11.4 %
Aroma (end of boil)	Galena	25 g	0 min	11.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time

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

Flavor	truskawka mrożona	1500 g	Secondary	10 day(s)
Flavor	laktoza	1000 g	Boil	15 min