

## #5 Coffee Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraamber	0.1 kg (3%)	75 %	59
Grain	Monachijski	0.5 kg (15.2%)	80 %	16
Grain	Maris Otter Crisp	0.7 kg (21.2%)	83 %	6
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Aroma (end of boil)	Simcoe	15 g	8 min	13.2 %
Aroma (end of boil)	Centennial	15 g	10 min	10.5 %

### Yeasts

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