

# Coffe pale ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Sugar	laktoza	0.5 kg (12.5%)	--- %	---
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	13 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	14 day(s)

## Notes

- można jeszcze jakiś szajs wrzucić czy tam różne kawy  
*Jul 18, 2017, 2:06 PM*