

# Coffee American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **106**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (75.5%)	85 %	7
Grain	Weyermann Caramunich 3	0.5 kg (18.9%)	76 %	150
Grain	Platki owsiane	0.15 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.1 %
Aroma (end of boil)	Citra	35 g	5 min	13.1 %
Boil	Mosaic	15 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	35 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.1 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa metoda coldbrew	100 g	Bottling	---