

# Coffee APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (71.4%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński    | 1.5 kg (21.4%) | 79 %  | 10  |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%)  | 75 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 25 g   | 60 min   | 10.5 %     |
| Boil    | Centennial | 15 g   | 30 min   | 10.5 %     |
| Boil    | Centennial | 10 g   | 15 min   | 10.5 %     |
| Boil    | Centennial | 10 g   | 5 min    | 10.5 %     |
| Dry Hop | Chinook    | 20 g   | 7 day(s) | 13 %       |

## Yeasts

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

## Extras

| Type  | Name          | Amount | Use for | Time  |
|-------|---------------|--------|---------|-------|
| Spice | Kawa - ziarna | 80 g   | Boil    | 1 min |