

Coffee APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.1**
- 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 **60 %**
- 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 | Pilzneński | 3.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 25 g | 20 min | 12.2 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|----------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 3 min |
| Flavor | kawa | 150 g | Bottling | --- |