

Coffee APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (20%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (20%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | Kawa | 90 g | Boil | 0 min |