

# Coffee Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **31.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.6%)	81 %	4
Grain	Monachijski	1.2 kg (19.4%)	80 %	16
Grain	Fawcett - Crystal	0.5 kg (8.1%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	11.8 %
Boil	Citra	20 g	20 min	14.2 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.8 %
Boil	Citra	10 g	60 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna świeżo palonej kawy	100 g	Secondary	5 day(s)