

# Coffee Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **12**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 4.5 kg (81.8%) | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine    | 0.5 kg (9.1%)  | 72 %  | 4   |
| Grain | Strzegom kawowy jasny | 0.5 kg (9.1%)  | 68 %  | 250 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 30 g   | 60 min | 11 %       |
| Boil    | Kazbek | 30 g   | 5 min  | 4.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |

## Extras

| Type  | Name | Amount | Use for   | Time     |
|-------|------|--------|-----------|----------|
| Other | Kawa | 100 g  | Secondary | 2 day(s) |