

## #? Coffee Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (86.2%)	80 %	5
Grain	Pszeniczny	0.2 kg (6.9%)	85 %	4
Grain	Caramel 160	0.1 kg (3.4%)	72 %	160
Grain	Abbey Malt Weyermann	0.1 kg (3.4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kawa	100 g	Secondary	7 day(s)