

# Coffewaffe

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **8**
- Style **American IPA**

## 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	75 %	2
Grain	Viking Pale Ale malt	3 kg (42.9%)	75 %	6
Grain	Viking Pale Ale malt	1 kg (14.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Boil	Iunga	20 g	60 min	10 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Boil	ZIBI	20 g	60 min	11 %
Boil	ZIBI	10 g	10 min	11 %
Boil	IUNGA	10 g	10 min	10 %

## Yeasts

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