

24° Coffe Milk Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 3.5 % |
| Boil | Sybilla | 50 g | 15 min | 3.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Other | Laktoza | 500 g | Boil | 30 min |
| Spice | Kawa | 100 g | Secondary | 4 day(s) |