

#48 Coffee Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.65 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **82.9 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (46.7%) | 80 % | 7 |
| Grain | Strzegom Pilzniejszy | 1.5 kg (28%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.3%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.6%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.3 kg (5.6%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.8 % |
| Boil | Ekuanot | 10 g | 15 min | 16.1 % |
| Aroma (end of boil) | Chinook PL | 22 g | 5 min | 10 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 3 min | 15.8 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 25 g | 0 min | 15.8 % |
| Whirlpool | Ekuanot | 15 g | 0 min | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 130 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 7 g | Boil | 12 min |