

# Coffe APA

- Gravity **15 BLG**
- ABV ---
- IBU **40**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (58.8%)	80 %	7
Grain	Pilznieński	1 kg (29.4%)	81 %	4
Grain	Żytni	0.4 kg (11.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Citra	5 g	30 min	12 %
Boil	Equinox	5 g	30 min	13.1 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Dry Hop	Simcoe Equinox Citra	30 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min
Spice	Kawa parzona na zimno (Brazylia i Etiopia)	40 g	Bottling	---