

Coffe APA

- Gravity **15 BLG**
- ABV **6.2 %**
- 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 | Pilzneński | 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 | --- |