

# Coffee pale ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (81.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (14.1%)	60 %	3
Grain	Biscuit Malt	0.065 kg (2.3%)	79 %	45
Grain	Special B Malt	0.065 kg (2.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	7.7 %
Whirlpool	Amarillo	30 g	1 min	7.7 %
Dry Hop	Galaxy	50 g	2 day(s)	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	120 min
Water Agent	Kwas fosforowy	2 g	Mash	20 min

2ml/12l wody do wyśładzania				
Flavor	Kawa ziarnista	30 g	Secondary	2 day(s)
Macerowana kilka dni w bourbonie				