

# Coffee pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.1 kg (44%)	80.5 %	3
Sugar	XYLITOL	0.3 kg (12%)	75 %	2
Grain	Strzegom Pilzneński	1.1 kg (44%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	50 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy macerowane w alko	30 g	Secondary	7 day(s)
Flavor	Ziarna kawy cold brew	20 g	Boil	1 min