

# Smooth West Coast smoked coffe IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **52**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (84.7%)	78 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	6 %
Boil	east Kent goldings	25 g	60 min	6 %
Aroma (end of boil)	Cascade	50 g	15 min	8 %
Dry Hop	Cascade	50 g	5 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Liquid	1000 ml	domowe

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	20 g	Secondary	---