

## #14. Coffee Belgian Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **6.1**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Ale	3.6 kg (61%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.5%)	79 %	45
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Pszeniczny	0.3 kg (5.1%)	85 %	4
Grain	Strzegom Wiedeński	0.4 kg (6.8%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.3 kg (5.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	12.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Starter
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**Extras**

Type	Name	Amount	Use for	Time
Flavor	Kawa - cold brew	150 g	Secondary	1 day(s)