

# Coffee Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **78**
- SRM **37.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale   | 5.2 kg (75.4%) | 80.5 % | 6    |
| Grain | Briess - Wheat Malt, White  | 1 kg (14.5%)   | 85 %   | 5    |
| Grain | Briess - Extra Special Malt | 0.5 kg (7.2%)  | 73 %   | 1400 |
| Grain | Castle Cafe                 | 0.2 kg (2.9%)  | 75.5 % | 480  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Oktawia  | 50 g   | 60 min | 7.1 %      |
| Boil                | Pałacowy | 52 g   | 50 min | 8.5 %      |
| Aroma (end of boil) | Pałacowy | 48 g   | 5 min  | 8.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | pędy sosny      | 450 g  | Boil      | 10 min   |
| Flavor | szyszki zielone | 200 g  | Boil      | 10 min   |
| Flavor | pędy świerku    | 500 g  | Secondary | 7 day(s) |
| Flavor | kawa coldbrew   | 100 g  | Secondary | 7 day(s) |