

# Coffee Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.1 kg (37.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (34.5%)	80 %	4
Grain	Barley, Flaked	0.4 kg (13.8%)	70 %	4
Grain	Biscuit Malt	0.25 kg (8.6%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.15 kg (5.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	8 g	60 min	6.1 %
Boil	Saaz (Czech Republic)	12 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	22 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	7 day(s)