

# Coffee Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.1**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Vic Secret	20 g	60 min	16.3 %
Aroma (end of boil)	Vic Secret	30 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cold Brew Espresso Gwatemala SHB EP CoffeePro	2000 g	Secondary	10 day(s)