

# COFFEE PALE ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.6**
- Style **American Pale 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 **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.7 kg (79.7%)	81 %	4
Grain	Monachijski	0.5 kg (8.5%)	80 %	16
Grain	Cara-Pils/Dextrine	0.4 kg (6.8%)	72 %	4
Grain	Pszeniczny	0.3 kg (5.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	15 min
Flavor	kawa	100 g	Secondary	7 day(s)
Spice	tonka 8-10 nasion	10 g	Secondary	7 day(s)