

Two Coffees please

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (68.2%) | 75 % | 4 |
| Grain | Chit Malt | 1 kg (22.7%) | 75 % | 2 |
| Grain | Zakwaszający | 0.4 kg (9.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Mash | amora preta | 10 g | 80 min | 7.2 % |
| Boil | amora preta | 10 g | 45 min | 7.2 % |
| Boil | amora preta | 30 g | 25 min | 7.2 % |
| Boil | amora preta | 35 g | 5 min | 7.2 % |
| Aroma (end of boil) | amora preta | 15 g | 0 min | 7.2 % |
| Whirlpool | amora preta | 20 g | 0 min | 7.2 % |
| Dry Hop | amora preta | 20 g | 10 day(s) | 7.2 % |
| Dry Hop | amora preta | 10 g | 7 day(s) | 7.2 % |
| Dry Hop | amora preta | 10 g | 5 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|-----------|----------|
| Spice | kawa | 50 g | Boil | 0 min |
| Spice | kawa | 200 g | Secondary | 3 day(s) |

Notes

- Kawa grubo zmielona do gotowania, wcześniej prażona i odsączona na ręczniku papierowym.

Fermentacja: 1-5 dzień 17 stopni, 6-8 dzień 18 stopni, 9-11 dzień 21 stopni
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