

# Coffee Pale Ale

- 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<br>Gwatemala SHB EP<br>CoffeePro | 2000 g | Secondary | 10 day(s) |