

## #5 Coffee Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Caraamber            | 0.1 kg (3%)    | 75 %  | 59  |
| Grain | Monachijski          | 0.5 kg (15.2%) | 80 %  | 16  |
| Grain | Maris Otter Crisp    | 0.7 kg (21.2%) | 83 %  | 6   |
| Grain | Viking Pale Ale malt | 2 kg (60.6%)   | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Fuggles    | 20 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Simcoe     | 15 g   | 8 min  | 13.2 %     |
| Aroma (end of boil) | Centennial | 15 g   | 10 min | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |