

# Coffee Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **78**
- SRM **37.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.2 kg (75.4%)	80.5 %	6
Grain	Briess - Wheat Malt, White	1 kg (14.5%)	85 %	5
Grain	Briess - Extra Special Malt	0.5 kg (7.2%)	73 %	1400
Grain	Castle Cafe	0.2 kg (2.9%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Boil	Pałacowy	52 g	50 min	8.5 %
Aroma (end of boil)	Pałacowy	48 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pędy sosny	450 g	Boil	10 min
Flavor	szyszki zielone	200 g	Boil	10 min
Flavor	pędy świerku	500 g	Secondary	7 day(s)
Flavor	kawa coldbrew	100 g	Secondary	7 day(s)