

# Coffee Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **12**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (9.1%)	72 %	4
Grain	Strzegom kawowy jasny	0.5 kg (9.1%)	68 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Kazbek	30 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Kawa	100 g	Secondary	2 day(s)