

# COFFEE PALE ALE

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 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 |
|---------|---------|--------|----------|------------|
| Boil    | Zula    | 30 g   | 30 min   | 8.3 %      |
| Boil    | Zula    | 30 g   | 5 min    | 8.3 %      |
| Boil    | Zula    | 30 g   | 1 min    | 8.3 %      |
| Dry Hop | Ekuanot | 50 g   | 2 day(s) | 14 %       |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Lallemand - Nothingam | Ale  | Slant | 150 ml | Lalbrew    |

## Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Fining | Whirlfloc - T | 1 g    | Boil    | 10 min |