

COFFEE PALE ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.6**
- 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 **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 4.7 kg (79.7%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (8.5%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.4 kg (6.8%) | 72 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 7 g | 60 min | 15.5 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|-------|-----------|----------|
| Fining | mech | 5 g | Boil | 15 min |
| Flavor | kawa | 100 g | Secondary | 7 day(s) |
| Spice | tonka 8-10 nasion | 10 g | Secondary | 7 day(s) |