

COFFEE PINE APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (77.4%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 0.25 kg (4.8%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (9.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.22 kg (4.3%) | 75 % | 150 |
| Grain | Briess - Carapils Malt | 0.2 kg (3.9%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Warrior | 16 g | 20 min | 15.1 % |
| Boil | Chinook | 15 g | 20 min | 12.8 % |
| Whirlpool | Cascade | 30 g | 30 min | 7.1 % |
| Whirlpool | Centennial | 10 g | 30 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

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

| | | | | |
|--------|---------------------|------|----------|-----|
| Flavor | COLDBREW LAVAZZA | 50 g | Bottling | --- |
|--------|---------------------|------|----------|-----|

Notes

- COLDBREW LAVAZZA 50g/500ml 24h.
May 16, 2018, 6:25 PM