

Two Coffees please

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

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

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (68.2%)	75 %	4
Grain	Chit Malt	1 kg (22.7%)	75 %	2
Grain	Zakwaszający	0.4 kg (9.1%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	amora preta	10 g	80 min	7.2 %
Boil	amora preta	10 g	45 min	7.2 %
Boil	amora preta	30 g	25 min	7.2 %
Boil	amora preta	35 g	5 min	7.2 %
Aroma (end of boil)	amora preta	15 g	0 min	7.2 %
Whirlpool	amora preta	20 g	0 min	7.2 %
Dry Hop	amora preta	20 g	10 day(s)	7.2 %
Dry Hop	amora preta	10 g	7 day(s)	7.2 %
Dry Hop	amora preta	10 g	5 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kawa	50 g	Boil	0 min
Spice	kawa	200 g	Secondary	3 day(s)

Notes

- Kawa grubo zmielona do gotowania, wcześniej prażona i odsączona na ręczniku papierowym.

Fermentacja: 1-5 dzień 17 stopni, 6-8 dzień 18 stopni, 9-11 dzień 21 stopni
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