

# XVI warka Coffee Pale Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **8.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **10 min**
- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (75%)	85 %	7
Grain	Monachijski	0.5 kg (12.5%)	80 %	16
Grain	Rye, Flaked	0.4 kg (10%)	78.3 %	4
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	17.1 %
Aroma (end of boil)	Columbus	20 g	5 min	17.1 %
Aroma (end of boil)	El Dorado	10 g	5 min	15 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Dry Hop	El Dorado	40 g	3 day(s)	15 %
Dry Hop	Columbus	20 g	3 day(s)	15.5 %
Dry Hop	Huell Melon	40 g	3 day(s)	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Kawa	300 g	Secondary	3 day(s)