

#28 Coffee American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 50 g | 15 min | 12 % |
| Boil | Mosaic | 50 g | 5 min | 12 % |
| Aroma (end of boil) | Sabro | 100 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|----------|------|
| Flavor | Kawa | 500 g | Bottling | --- |

Notes

- Cold Brew z dość ciemno palonej kawy.
Feb 27, 2019, 11:13 AM