

#48 Coffee Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.65 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **82.9 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (46.7%)	80 %	7
Grain	Strzegom Pilzneński	1.5 kg (28%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (4.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.8 %
Boil	Ekuanot	10 g	15 min	16.1 %
Aroma (end of boil)	Chinook PL	22 g	5 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	3 min	15.8 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.8 %
Whirlpool	Ekuanot	15 g	0 min	16.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	12 min