

#5 Coffee Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Caraamber | 0.1 kg (3%) | 75 % | 59 |
| Grain | Monachijski | 0.5 kg (15.2%) | 80 % | 16 |
| Grain | Maris Otter Crisp | 0.7 kg (21.2%) | 83 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (60.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 8 min | 13.2 % |
| Aroma (end of boil) | Centennial | 15 g | 10 min | 10.5 % |

Yeasts

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