

Caffee Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.9%)	85 %	7
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	Weyermann - Carared	0.2 kg (3.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13 %
Dry Hop	Citra	25 g	4 day(s)	13 %
Dry Hop	Amarillo	15 g	4 day(s)	8.3 %
Boil	Amarillo	15 g	60 min	8.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Secondary	7 day(s)