

Coffee American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **106**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (75.5%) | 85 % | 7 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (18.9%) | 76 % | 150 |
| Grain | Platki owsiane | 0.15 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 13.1 % |
| Aroma (end of boil) | Citra | 35 g | 5 min | 13.1 % |
| Boil | Mosaic | 15 g | 60 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 35 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12.1 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|----------|------|
| Flavor | Kawa metoda coldbrew | 100 g | Bottling | --- |