

Coffee Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **78**
- SRM **37.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 5.2 kg (75.4%) | 80.5 % | 6 |
| Grain | Briess - Wheat Malt, White | 1 kg (14.5%) | 85 % | 5 |
| Grain | Briess - Extra Special Malt | 0.5 kg (7.2%) | 73 % | 1400 |
| Grain | Castle Cafe | 0.2 kg (2.9%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 7.1 % |
| Boil | Pałacowy | 52 g | 50 min | 8.5 % |
| Aroma (end of boil) | Pałacowy | 48 g | 5 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | pędy sosny | 450 g | Boil | 10 min |
| Flavor | szyszki zielone | 200 g | Boil | 10 min |
| Flavor | pędy świerku | 500 g | Secondary | 7 day(s) |
| Flavor | kawa coldbrew | 100 g | Secondary | 7 day(s) |