

# Coffee Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **31.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4.5 kg (72.6%) | 81 %  | 4   |
| Grain | Monachijski       | 1.2 kg (19.4%) | 80 %  | 16  |
| Grain | Fawcett - Crystal | 0.5 kg (8.1%)  | 70 %  | 160 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 20 g   | 30 min | 11.8 %     |
| Boil                | Citra  | 20 g   | 20 min | 14.2 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 5 min  | 11.8 %     |
| Boil                | Citra  | 10 g   | 60 min | 14.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name                       | Amount | Use for   | Time     |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Ziarna świeżo palonej kawy | 100 g  | Secondary | 5 day(s) |