

Coffee Polish Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Viking Pilsner malt	2.2 kg (38.6%)	82 %	4
Grain	Rice, Flaked	0.5 kg (8.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Aroma (end of boil)	Zula	20 g	10 min	13.3 %
Aroma (end of boil)	Zula	25 g	5 min	13.3 %
Whirlpool	Rody Hodowlane 2/20 PolishHops	40 g	0 min	9.3 %
Dry Hop	Amora Preta	50 g	4 day(s)	7.4 %
Dodać do wiadra nr 1 (10litrów)				
Dry Hop	Książęcy	50 g	4 day(s)	7.2 %
Dodać do wiadra nr 2 (10litrów)				

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Boliwia Arabica	70 g	Bottling	---
Do wiadra nr 1				
Flavor	Kawa Gwatemala Todosantarita	42 g	Bottling	2 min
Do wiadra nr 2				
Water Agent	Gips piwowarski	4 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	14 min

Notes

- Warkę po fermentacji burzliwej podzielić na dwa wiadra po 10l. Do każdego wiadra inny rodzaj kawy. Przed butelkowaniem dodać espresso z każdego rodzaju kawy. Drożdże starter 1.7l.
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