

## Two Coffees please

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (68.2%)  | 75 %  | 4   |
| Grain | Chit Malt           | 1 kg (22.7%)  | 75 %  | 2   |
| Grain | Zakwaszający        | 0.4 kg (9.1%) | 75 %  | 2   |

### Hops

| Use for             | Name        | Amount | Time      | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Mash                | amora preta | 10 g   | 80 min    | 7.2 %      |
| Boil                | amora preta | 10 g   | 45 min    | 7.2 %      |
| Boil                | amora preta | 30 g   | 25 min    | 7.2 %      |
| Boil                | amora preta | 35 g   | 5 min     | 7.2 %      |
| Aroma (end of boil) | amora preta | 15 g   | 0 min     | 7.2 %      |
| Whirlpool           | amora preta | 20 g   | 0 min     | 7.2 %      |
| Dry Hop             | amora preta | 20 g   | 10 day(s) | 7.2 %      |
| Dry Hop             | amora preta | 10 g   | 7 day(s)  | 7.2 %      |
| Dry Hop             | amora preta | 10 g   | 5 day(s)  | 7.2 %      |

### Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type  | Name | Amount | Use for   | Time     |
|-------|------|--------|-----------|----------|
| Spice | kawa | 50 g   | Boil      | 0 min    |
| Spice | kawa | 200 g  | Secondary | 3 day(s) |

## Notes

- Kawa grubo zmielona do gotowania, wcześniej prażona i odsączona na ręczniku papierowym.

Fermentacja: 1-5 dzień 17 stopni, 6-8 dzień 18 stopni, 9-11 dzień 21 stopni  
*Feb 21, 2023, 8:30 PM*