

## #28 Coffee American Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	12 %
Boil	Mosaic	50 g	5 min	12 %
Aroma (end of boil)	Sabro	100 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	500 g	Bottling	---

### Notes

- Cold Brew z dość ciemno palonej kawy.  
*Feb 27, 2019, 11:13 AM*