

# coffee IPA

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Pilznieński	1 kg (12.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	60 min	10.5 %
Boil	Falconer's Flight	40 g	30 min	10.5 %
Aroma (end of boil)	Falconer's Flight	30 g	0 min	10.5 %
Dry Hop	Citra	50 g	---	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	200 g	Secondary	3 day(s)