

# Coffee Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (48.4%)	85 %	7
Grain	Monachijski	1 kg (32.3%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (12.9%)	79 %	10
Grain	Carabelge	0.2 kg (6.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	4.5 %
Boil	Target	5 g	60 min	9 %
Boil	East Kent Goldings	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	kawa	100 g	Secondary	3 day(s)