

Cold Brew Coffee Rye Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (79.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (10.3%) | 85 % | 3 |
| Grain | Żytni | 0.3 kg (10.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.5 % |
| Whirlpool | Cascade PL | 30 g | 30 min | 5.5 % |
| Dry Hop | Cascade PL | 50 g | 1 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Gwatemala Five Elephants | 60 g | Secondary | 1 day(s) |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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