

# 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.

- coldbrew - 1l raczej gwatemala  
*Mar 21, 2020, 12:42 AM*