

Greg's Pale Coffee - Special B - Mosaic - American Pale Ale (10A)

Brewer

Date

| | | | |
|-------------------|-----------------|---------------------------------------|----------------|
| Batch Size | 5.500 gal | Boil Size | 6.750 gal |
| Boil Time | 1.000 hr | Efficiency | 75% |
| OG | 1.055 sg | FG | 1.014 sg |
| ABV | 5.6% | IBU | 66.2 (Tinseth) |
| Color | 9.9 srm (Morey) | Estimated calories (per 12 oz) | 182 |

Fermentables

| Name | Type | Amount | Mashed | Late | Yield | Color |
|----------------------|-------|-----------|--------|------|-------|-----------|
| Briess - Pilsen Malt | Grain | 12.000 lb | Yes | No | 80% | 1.2 srm |
| Special B Malt | Grain | 8.000 oz | Yes | No | 65% | 160.0 srm |

Total grain: 12.500 lb

Hops

| Name | Alpha | Amount | Use | Time | Form | IBU |
|---------|-------|----------|------|------------|--------|------|
| Warrior | 15.5% | 0.500 oz | Boil | 1.000 hr | Pellet | 23.5 |
| Mosaic | 12.5% | 1.000 oz | Boil | 30.000 min | Pellet | 29.1 |
| Mosaic | 12.5% | 1.000 oz | Boil | 10.000 min | Pellet | 13.7 |

Misc

| Name | Type | Use | Amount | Time |
|--------------|--------|-----------|----------|---------|
| Gelatin | Fining | Secondary | 0.250 oz | 0.000 s |
| Coffee Beans | Other | Secondary | 5.000 oz | 0.000 s |

Yeast

| Name | Type | Form | Amount | Stage |
|-------------------------------|------|--------|-----------|---------|
| WLP001 - California Ale Yeast | Ale | Liquid | 2.37 tbsp | Primary |

Mash

| Name | Type | Amount | Temp | Target Temp | Time |
|--------------------|----------|-----------|-----------|-------------|--------|
| Conversion | Infusion | 4.688 gal | 168.534 F | 152.000 F | 1 hr |
| Final Batch Sparge | Infusion | 3.688 gal | 186.342 F | 165.200 F | 15 min |

Notes

Add whole coffee beans one week after brew day and let them soak for 100 hours