

Coffee Brown Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **12.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

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

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.25 kg (9.3%) | 79 % | 45 |
| Grain | Carahell | 0.25 kg (9.3%) | 77 % | 26 |
| Grain | Castle Cafe | 0.1 kg (3.7%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 150 | 0.1 kg (3.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|-----------|----------|
| Other | Kawa | 1 g | Secondary | 1 day(s) |