

## Brown Ale with Coffee

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **26.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt               | 0.75 kg (34.9%) | 80 %  | 6    |
| Grain | Strzegom Monachijski typ I         | 0.25 kg (11.6%) | 79 %  | 13   |
| Grain | Strzegom Monachijski typ II        | 0.25 kg (11.6%) | 79 %  | 22   |
| Grain | Karmelowy Czerwony                 | 0.08 kg (3.7%)  | 75 %  | 55   |
| Grain | Strzegom Karmel 30                 | 0.08 kg (3.7%)  | 75 %  | 30   |
| Grain | Jęczmień palony                    | 0.08 kg (3.7%)  | 55 %  | 985  |
| Grain | Weyermann - Carafa I               | 0.08 kg (3.7%)  | 70 %  | 850  |
| Grain | Weyermann - Carafa III             | 0.08 kg (3.7%)  | 70 %  | 1350 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.33 kg (15.3%) | 80 %  | 4    |
| Grain | Płatki jęczmienne                  | 0.1 kg (4.7%)   | 85 %  | 3    |
| Grain | Płatki pszeniczne                  | 0.07 kg (3.3%)  | 85 %  | 3    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 9.5 %      |

|      |         |      |        |       |
|------|---------|------|--------|-------|
| Boil | Sybilla | 10 g | 15 min | 6.5 % |
|------|---------|------|--------|-------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 30 ml  | ---        |

## Extras

| Type   | Name                  | Amount | Use for | Time      |
|--------|-----------------------|--------|---------|-----------|
| Fining | mech irlandzki        | 3 g    | Boil    | 15 min    |
| Flavor | Kawa Arabica - ziarna | 50 g   | Primary | 10 day(s) |