

# 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 %
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### 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)