

# COFFE BROWN ALE

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- Gravity **15.2 BLG**
- ABV ---
- IBU **15**
- SRM **35.1**
- Style **Northern English Brown 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Słód Crystal 160	0.25 kg (8.3%)	73.5 %	160
Grain	castlemelting black	0.05 kg (1.7%)	72 %	1350
Grain	Słód Kawowy 500 EBC	0.2 kg (6.7%)	75.5 %	420

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4 %
Boil	Marynka	5 g	60 min	10 %
Dry Hop	Lublin (Lubelski)	15 g	4 day(s)	4 %
Dry Hop	Marynka	10 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M03 UK Dark Ale	Ale	Dry	4 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	50 g	Secondary	4 day(s)
Other	laktoza	150 g	Bottling	---