

# 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)