

COFFEE BROWN PORTER

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **22.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.2%)	80 %	5
Grain	Brown Malt (British Chocolate)	1 kg (16.8%)	70 %	128
Grain	Briess - Extra Special Malt	0.2 kg (3.4%)	73 %	256
Grain	Płatki owsiane	0.45 kg (7.6%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.3 kg (5%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa - cold brew	100 g	Secondary	3 day(s)
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