

# Coffe British Brown Ale #1 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **13.7**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3.5 kg (68.6%)	79 %	8
Grain	golden ale Viking Malt	0.5 kg (9.8%)	80 %	14
Grain	Honig Colorado Viking Malt	0.5 kg (9.8%)	80 %	15
Grain	caramel aromatic - Viking Malt	0.5 kg (9.8%)	75 %	180
Grain	karmelowy 600 - Viking Malt	0.1 kg (2%)	65 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	60 min	11 %
Boil	East Kent Golding (UK) - granulát	15 g	30 min	5.27 %
Aroma (end of boil)	East Kent Golding (UK) - granulát	15 g	5 min	5.27 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	1000 g	Bottling	---
Water Agent	chlorek wapnia	5 g	Mash	85 min
Fining	Mech irlandzki	4 g	Boil	15 min

### Notes

- Kawa zaparzana na zimno. 1 litr wody + 150g kawy w ziarnach (około 200ml wody na 28g kawy). Coldbrew w lodówce 3 dni. Esencja przefiltrowana i spasteryzowana przed dodaniem (75C).  
*Jan 31, 2018, 9:38 AM*

- Profil wody.  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual

155.4 20.0 6.0 77.6 46.0 294.9 263.5 141.0

SO42-/Cl- ratio: 0.6 Very Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=X8TXDT7>  
*Mar 31, 2018, 12:37 PM*