

coffe brown

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **31**
- SRM **32.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **68 min**
- Temp **5 C**, Time **78 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **78 min** at **5C**
- Keep mash **68 min** at **68C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Żytni | 1.5 kg (21.4%) | 85 % | 8 |
| Grain | Suflet Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.1%) | 76.1 % | 0 |
| Grain | Castle Cafe | 1 kg (14.3%) | 75.5 % | 480 |
| Grain | Castle Cafe | 0.5 kg (7.1%) | 75.5 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|---------|
| Other | gips piwowarski | 5 g | Mash | 120 min |