

# Coffe Dark Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **27.5**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilneński Monachijski Karmelowy	2.4 kg (92.3%)	80 %	50
Grain	Carafa	0.2 kg (7.7%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	12 g	60 min	8 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	10 min
Flavor	Kawa na zimno	40 g	Bottling	---

## Notes

- Za dużo na goryczkę, prawie jak w pilsie. Gówniana kawa to następny zarzut, smak jest ok ale zapach jak by była infekcja: kwaskowata kawa w aromacie.  
*Mar 14, 2019, 9:11 PM*