

# Coffee Brown Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **17.4**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (63.2%)	81 %	6
Grain	Weyermann pszeniczny jasny	0.75 kg (15.8%)	80 %	6
Grain	Simpsons - Golden Promise	0.35 kg (7.4%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.25 kg (5.3%)	71 %	600
Grain	Fawcett - Brown	0.25 kg (5.3%)	72 %	180
Grain	Kawowy- Castle Malting	0.15 kg (3.2%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Cold brew	250 g	Bottling	1 min