

## brown z kawą

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **17.4**
- Style **Northern English Brown Ale**

### 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Caramel/Crystal Malt - 30L	0.3 kg (12%)	75 %	59
Grain	Strzegom Karmel 600	0.1 kg (4%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.1 kg (4%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	13 g	60 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

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