

# cafe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **24.7**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10
Grain	Słód Cafe Castle Malting	0.5 kg (8.3%)	70 %	500
Grain	Słód Cafe Light Castle Malting	0.5 kg (8.3%)	70 %	250

## Hops

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	60 min