

## coffe brown

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- 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 piowowski	5 g	Mash	120 min