

# Sroczka kawkę warzyła

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **16.7**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.7 kg (80.3%)	80 %	7
Grain	Caramel/Crystal Malt - 10L	0.8 kg (13.7%)	75 %	20
Grain	Briess - Chocolate Malt	0.35 kg (6%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	6 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa arabica	200 g	Boil	1 min
Flavor	Kawa coldbrew	500 g	Secondary	5 day(s)