

Brown Ale with Coffee

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **26.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 0.75 kg (34.9%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (11.6%) | 79 % | 13 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (11.6%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.08 kg (3.7%) | 75 % | 55 |
| Grain | Strzegom Karmel 30 | 0.08 kg (3.7%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.08 kg (3.7%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.08 kg (3.7%) | 70 % | 850 |
| Grain | Weyermann - Carafa III | 0.08 kg (3.7%) | 70 % | 1350 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.33 kg (15.3%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.1 kg (4.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.07 kg (3.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 9.5 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Sybilla | 10 g | 15 min | 6.5 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|-----------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |
| Flavor | Kawa Arabica - ziarna | 50 g | Primary | 10 day(s) |