

# projekt - Coffe British Brown Ale #1 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **16.7**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2.5 kg (54.3%)	79 %	8
Grain	golden ale Viking Malt	0.5 kg (10.9%)	80 %	14
Grain	monachijski typ II Viking Malt	0.5 kg (10.9%)	78 %	22
Grain	cookie (bursztynowy) Viking Malt	0.5 kg (10.9%)	72 %	60
Grain	caramel aromatic - Viking Malt	0.3 kg (6.5%)	75 %	180
Grain	karmelowy 150 - Viking Malt	0.2 kg (4.3%)	75 %	150
Grain	karmelowy 600 - Viking Malt	0.1 kg (2.2%)	65 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulac	10 g	60 min	12.5 %
Boil	EKG	10 g	20 min	5.27 %
Boil	EKG	20 g	5 min	5.27 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	1000 g	Bottling	---