

## 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 | Žytni                | 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 %       |