

Session Coffee & Coconut milk brown ale

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **31**
- SRM **26.8**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **10 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (34.3%)	80.5 %	3
Grain	Golden ale viking malt	2 kg (22.9%)	80 %	12
Grain	red active	1 kg (11.4%)	78 %	35
Grain	Oats, Flaked	1 kg (11.4%)	60 %	2
Grain	Abbey Malt Weyermann	0.5 kg (5.7%)	75 %	45
Grain	Fawcett - Crystal	0.5 kg (5.7%)	70 %	163
Grain	Fawcett - Brown	0.5 kg (5.7%)	72 %	188
Na koniec zacierania				
Sugar	Milk Sugar (Lactose)	0.25 kg (2.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Mleczko kokosowe 5-7%	400 g	Boil	10 min
Water Agent	Kawa	100 g	Boil	10 min
Tanzania&Brazylia (Bellarom) - Całe ziarna				
Flavor	Laktoza	250 g	Boil	10 min
Spice	Wanilia	1 g	Boil	5 min
Madagaskar				
Water Agent	chlorek wapnia	4 g	Boil	60 min
Water Agent	Kreda	2 g	Boil	60 min