

Coffee Double Brown

American Brown Ale (19 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Single Stage

Date: 14 Aug 2020
Brewer: Allen
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.3 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.90 gal	Miller Water	Water	1	-	-
2.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
1.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	4	81.2 %	0.78 gal
8.0 oz	Acid Malt (3.0 SRM)	Grain	5	4.1 %	0.04 gal
8.0 oz	Melanoiden Malt (20.0 SRM)	Grain	6	4.1 %	0.04 gal

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1.1 oz	Carafa III [Steep] (525.0 SRM)	Grain	7	0.6 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.46 qt of water at 163.5 F	153.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.23 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Maltodextrin [Boil] (3.0 SRM)	Sugar	8	4.1 %	0.04 gal
1.25 oz	Cashmere [8.50 %] - Boil 60.0 min	Hop	9	33.4 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
12.0 oz	Coffee malt [Whirlpool] (155.0 SRM)	Grain	10	6.1 %	0.06 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.064 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.0 pkg	British Ale (White Labs #WLP005) [35.49 ml]	Yeast	11	-	-

- Measure Actual Original Gravity _____ (Target: 1.064 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 14 Aug 2020 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 Cup	Choloca Coffee Liquid (Bottling)	Spice	12	-	-

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 28 Aug 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Sep 2020 - Drink and enjoy!

Notes

9/5/20 This was originally intended to be a double brown coconut beer, but the Choloca Coconut liquid curdled and made the appearance unrepresentable. It did taste good, rather sweet, but good. Instead, used Choloca Coffee (1/2 cup approximately) and it is WONDERFUL!!!! The beer is also clear due to the 005 wlp and has a touch of sweetness that goes well with the coffee.

Coffee malt is a moderately roasted 2 row. The result is a malt that has the aroma and flavor of coffee. Believe it or not, it really smells like coffee beans. It can easily turn a stout or porter into a coffee stout or coffee porter. The usage rate is 1-20% of the total grain bill.
130-170 L

IMPORTANT:

carafa in vorlauf
Coffee malt in whirlpool