

## **Gnarly Brown Coffee**

12-B Robust Porter

Size: 5 gal

Efficiency: 88.0% Attenuation: 84.5%

Original Gravity: 1.065 Terminal Gravity: 1.010

Color: 22.34 Alcohol: 7.17% Bitterness: 29.7

## **Ingredients:**

7.47 lb (69.8%) 2-Row Brewers Malt - added during mash

1.69 lb (15.8%) Victory® Malt - added during mash

0.72 lb (6.8%) Extra Special Malt - added during mash

0.35 lb (3.2%) Brown Malt - added during mash

0.24 lb (2.3%) Pale Chocolate Malt - added during mash

0.24 lb (2.3%) Roasted Barley - added during mash

0.29 oz (15.6%) Galena (13.1%) - added during boil, boiled 60 m

0.27 oz (14.9%) Chinook (10.6%) - added during boil, boiled 20 m

0.64 oz (34.8%) Cascade (6.8%) - added during boil, boiled 20 m

0.64 oz (34.7%) Cascade (7.8%) - steeped after boil

1.5 oz. Crushed Coffee Beans - added to secondary or added to directly to keg

