

# CRISP CAFFE LATTE

*Rich, coffee inspired strong beer* | ABV 5.6% | IBU 18.0 | OG 1055.4 SG

Showcasing our new Small Batch Series; Smooth Coffee Malt, this brew gives complex flavours, with intense modern day coffee aromas. Paired with Clear Choice Malt®, it gives honey sweetness, resulting in a warming, smooth beer, perfect for those cold winter months.


## BASICS

BATCH SIZE FERMENTER:	1636 l
BATCH SIZE BOIL:	1740 l
ORIGINAL GRAVITY:	1055.4 SG
FINAL GRAVITY:	1012.0 SG
IBUs:	18.0
COLOUR (EBC/SRM):	23 / 12
BREWHOUSE EFFICIENCY:	85%

## INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE MALT® EXTRA PALE	285.13	65
FLAKED TORREFIED OATS	64.54	13
SMOOTH COFFEE MALT	46.92	10
FLAKED TORREFIED BARLEY	32.58	7
DEXTRIN MALT	23.12	5
	452.29	100

### TOTAL

 HOPS	(grams)	Alpha Acid%	Contribution%	Add
FUGGLE	2500	4.0	73	Start of Boil
EK GOLDINGS	1500	5.0	10	5 Mins
BRAMBLING CROSS	1500	7.0	17	5 Mins

## METHODS / TIMINGS

### TEMPERATURES

MASH TEMP:	64°C / 147°F
FERMENTATION TEMP:	20°C / 68°F
TARGET ATTENUATION:	80%

 MASH LIQUOR VOL (LITRES): 1044

 LIQUOR / MASH RATIO: 2.5 : 1

### TIMINGS

MASH: 60 mins      BOIL: 60 mins

### YEAST

### SAFALE US-05



### Stuart & Mike's Top Tip

*"Don't rush the run-off to  
avoid a slow or stuck mash"*