

Ebony Ale

- Gravity **13.7 BLG**
- ABV ---
- IBU **62**
- SRM **19.4**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp | 4 kg (70.2%) | 83 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (8.8%) | 70 % | 128 |
| Grain | Amber Malt | 0.5 kg (8.8%) | 75 % | 43 |
| Grain | Cara Ruby Castle | 0.5 kg (8.8%) | 72 % | 49 |
| Grain | Special B Malt | 0.2 kg (3.5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 13 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13 % |
| Aroma (end of boil) | Bramling | 20 g | 15 min | 6 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|