

# Dark Biscuit Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **21.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3.25 kg (67.7%)	79 %	6
Grain	CastleMalting Pale Ale	0.4 kg (8.3%)	80 %	8
Grain	Briess - Victory Malt	0.25 kg (5.2%)	75 %	55
Grain	Biscuit Malt	0.25 kg (5.2%)	77 %	50
Grain	Brown Malt (British Chocolate)	0.25 kg (5.2%)	72 %	190
Grain	Black of black	0.15 kg (3.1%)	72 %	500
Grain	Briess - Special Roast Malt	0.15 kg (3.1%)	72 %	79
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	30 min	12 %
Boil	Mosaic	10 g	20 min	12 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Fuggles + East Kent Goldings	22 g	5 min	4.5 %
Dry Hop	Mosaic	18 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11 g	Fermentis