

# 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
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Fining	mech irlandzki	10 g	Boil	15 min
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