

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 |