

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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