

## #23 Torfowy Scottish ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **15**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **19.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **73.5 %**
- Liquor-to-grist ratio **3.14159265359 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **77.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.1 kg (69.7%)	81 %	4
Grain	Caramel/Crystal Malt - 40L	0.5 kg (11.2%)	74 %	160
Grain	Brown Malt (British Chocolate)	0.1 kg (2.2%)	70 %	187
Grain	Briess - Chocolate Malt	0.1 kg (2.2%)	60 %	600
Grain	Casle Malting Whisky Nature	0.5 kg (11.2%)	85 %	4
Grain	Pszeniczny ciemny	0.1 kg (2.2%)	80 %	15
Grain	Strzegom Karmel 600	0.05 kg (1.1%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	30 g	30 min	5.1 %
Boil	Challenger	10 g	30 min	7 %

### Notes

- 250 gram a nie 500 gram wędzonego xD  
3.8 abv, wedzonka powoli znika  
Tego karmelu 600 to nie dawac... Lekko zbyt ciemne  
Nie dawać challenger, gorzkie

Nov 5, 2018, 4:50 PM