

#4 Szkockie z PL #1

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **16.9**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (93%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.225 kg (7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 5 g | 60 min | 4 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 15 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Notes

- Kettle caramelization, 1L 50%
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