

# Peated Scotch Ale

---

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **24**
- SRM **18.9**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.5 kg (59.5%)	80 %	8
Grain	Briess - Wheat Malt, Red	1 kg (10.8%)	81 %	5
Grain	Castle Malting Whisky Nature	2 kg (21.6%)	85 %	4
Grain	Fawcett - Pale Crystal	0.5 kg (5.4%)	72.8 %	90
Grain	Jęczmień palony	0.25 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	90 min	6.7 %