

## Porzeczka w kratę (Scottish wee heavy + black currant)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **31.5**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter Pale Ale	3.5 kg (46.7%)	80 %	6
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Fawcett karmelowy Cara 30EBC	0.5 kg (6.7%)	70 %	30
Grain	Fawcett - Crystal	0.5 kg (6.7%)	65 %	160
Grain	Fawcett - Dark Crystal	0.5 kg (6.7%)	71 %	300
Grain	Słód owsiany Fawcett	1 kg (13.3%)	61 %	5
Grain	Fawcett - Pale Chocolate	0.5 kg (6.7%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	3 %
Boil	Falconers Flight	30 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna porzeczka	500 g	Secondary	3 day(s)

### Notes

- #BIAB - 29.5l wody na start, niska wydajność: 62%  
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