

Scottish Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **16.1**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (77.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (13.9%) | 75 % | 150 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.6%) | 70 % | 128 |
| Grain | Briess - Chocolate Malt | 0.1 kg (2.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Notes

- Schłodzono do 27°C -> piwnica do uzyskania 16°C
Feb 11, 2022, 5:06 PM