

# Scottish Ale 11°BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **14.1**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Strzegom Karmel 150	0.7 kg (11.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5 %
Aroma (end of boil)	Tradition	15 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflocct	1.25 g	Boil	15 min