

# Scottish Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **10.8**
- Style **Scottish Export 80/-**

## 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (2.2%)	78 %	4
Grain	Caraamber	0.1 kg (2.2%)	75 %	59
Grain	Weyermann - Caraaroma	0.1 kg (2.2%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.1 kg (2.2%)	81 %	53
Grain	Roasted Barley	0.1 kg (2.2%)	55 %	591
Grain	castlemalting whisky chateau	0.1 kg (2.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	30 g	Secondary	7 day(s)