

# Scottish Havy 70

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.8**
- Style **Scottish Heavy 70/-**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (96.3%)	80 %	5
Grain	Jęczmień palony	0.052 kg (1.3%)	55 %	985
Grain	słód zakwający	0.05 kg (1.2%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.05 kg (1.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	20 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Biresol	10 g	Boil	10 min