

## Scottish heavy

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **15.3**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (51.3%)   | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1 kg (25.6%)   | 79 %  | 10  |
| Grain | Żytni                      | 0.4 kg (10.3%) | 85 %  | 8   |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (12.8%) | 68 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 10 g   | 60 min | 15.1 %     |
| Boil    | Fuggles | 50 g   | 5 min  | 4.2 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | ---        |