

# Scottish Heavy

---

- Gravity **9.3 BLG**
- ABV ---
- IBU **19**
- SRM **8.8**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (80.9%)	80 %	6.5
Grain	Strzegom Bursztynowy	0.5 kg (7.4%)	70 %	70
Grain	crystal	0.6 kg (8.8%)	--- %	160
Grain	Strzegom Wiedeński	0.2 kg (2.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Whitbread Golding (WGV)	35 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	35 ml	Fermentum Mobile