

## Strong Scotch Ale

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **25**
- SRM **15.5**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (67.2%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.9%)	80 %	4
Grain	Briess - Carapils Malt	0.5 kg (7.5%)	74 %	3
Grain	Briess - Caracrytal Wheat Malt	0.25 kg (3.7%)	78 %	108
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Sugar	trzciniowy	0.35 kg (5.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	100 ml	Fermentum Mobile