

## Strong Scotch Ale

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **14**
- SRM **13.6**
- Style **Strong Scotch Ale**

### 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 **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (63.8%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (21.3%)	80 %	4
Grain	Briess - Carapils Malt	0.75 kg (8%)	74 %	3
Grain	Briess - Caracrysal Wheat Malt	0.25 kg (2.7%)	78 %	108
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Sugar	Cane (Beet) Sugar	0.3 kg (3.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

### Yeasts

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