

Strong Scotch Ale - Wee-Heavy z modyfikacjami

- Gravity **20.5 BLG**
- ABV ---
- IBU **23**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **6 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	1.9 kg (23.5%)	--- %	---
Grain	słód pilznański	5.3 kg (65.4%)	--- %	---
Grain	Caraaroma	0.1 kg (1.2%)	78 %	400
Grain	Weyermann - Carapils	0.5 kg (6.2%)	78 %	---
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	---
Grain	Carahell	0.2 kg (2.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	250 ml	White Labs