

# Szkockie

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **15.6**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.1 kg (86.8%)	83 %	6
Grain	Bestmalz Red X	0.13 kg (5.4%)	79 %	70
Grain	Strzegom Karmel 300	0.13 kg (5.4%)	70 %	299
Grain	Weyermann - Chocolate Rye	0.06 kg (2.5%)	20 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	12 g	60 min	5.1 %

## Yeasts

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