

szkotisz ejl

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **11.4**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.7 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | pilsner steinbach | 1.4 kg (72.5%) | 80 % | 4 |
| Grain | Strzegom Bursztynowy | 0.2 kg (10.4%) | 70 % | 49 |
| Grain | Caramunich® typ I | 0.2 kg (10.4%) | 73 % | 80 |
| Grain | red ale viking malt | 0.1 kg (5.2%) | 75 % | 70 |
| Grain | Jęczmień palony | 0.03 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 4 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 100 ml | --- |