

## Scottish Havy 70

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.8**
- Style **Scottish Heavy 70/-**

### 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 **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 4 kg (96.3%)    | 80 %  | 5   |
| Grain | Jęczmień palony               | 0.052 kg (1.3%) | 55 %  | 985 |
| Grain | słód zakwający                | 0.05 kg (1.2%)  | 80 %  | 5   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.05 kg (1.2%)  | 68 %  | 400 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 20 min | 11 %       |

### Yeasts

| Name                                     | Type | Form   | Amount | Laboratory |
|------------------------------------------|------|--------|--------|------------|
| WLP028 - Edinburgh<br>Scottish Ale Yeast | Ale  | Liquid | 20 ml  | White Labs |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Fining | Biresol | 10 g   | Boil    | 10 min |