# Scottich Strong Ale

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- Gravity **21.8 BLG**
- ABV **---**
- IBU **23**
- SRM **26.6**
- 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 **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Castle Pale Ale | 4 kg *(53.3%)* | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 2 kg *(26.7%)* | 79 % | 16 |
| Grain | Casle Malting Whisky Nature | 1 kg *(13.3%)* | 85 % | 4 |
| Grain | Carahell | 0.3 kg *(4%)* | 77 % | 26 |
| Grain | Strzegom pszenica prażona | 0.2 kg *(2.7%)* | 70 % | 1000 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Chinook | 5 g | 60 min | 12.8 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| BREWGO ALE | Ale | Dry | 22 g | brewgo |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.