Scottish ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **8.9**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg *(92%)*	83 %	6
Grain	Brown Malt (British Chocolate)	0.075 kg *(3.4%)*	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.075 kg *(3.4%)*	72 %	236
Grain	Briess - Chocolate Malt	0.025 kg *(1.1%)*	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fm12	Ale	Liquid	120 ml	---