

Celtyckie - Scottish Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **14.2**
- Style **Northern English Brown 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Viking Red Active | 1 kg (25%) | 80 % | 35 |
| Grain | Strzegom Karmel 150 | 0.5 kg (12.5%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 0.2 kg (5%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (3.8%) | 73 % | 120 |
| Grain | Żytni | 0.1 kg (2.5%) | 85 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 15 g | 60 min | 6.6 % |
| Boil | Fuggles | 5 g | 20 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |