

# Cieżki Szkot

- Gravity **18.6 BLG**
- ABV ---
- IBU **30**
- SRM **15.1**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **12 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Liquid Extract	Jasny	1.7 kg (22.1%)	--- %	---
Grain	Barley, Flaked	0.4 kg (5.2%)	70 %	4
Grain	Briess - Carapils Malt	0.3 kg (3.9%)	74 %	3
Grain	Melanoiden Malt	0.2 kg (2.6%)	80 %	39
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	11 %
Aroma (end of boil)	Lublin	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	400 ml	Fermentum Mobile