

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 |