

# Lekkie Szkockie

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **10**
- Style **Scottish Export 80/-**

## 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (34.9%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (46.5%)	79 %	14
Grain	Strzegom Karmel 150	0.2 kg (4.7%)	75 %	150
Grain	Wędzony torfem Viking Malt	0.35 kg (8.1%)	82 %	10
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985
Grain	Oats, Flaked	0.2 kg (4.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Marynka	10 g	60 min	8.8 %
Boil	Styrian Golding	10 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar