

# SCOTCH ALE

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **66**
- SRM **30.6**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **59.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **39.5 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (70.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (10.1%)	79 %	16
Grain	Fawcett - Crystal	2 kg (10.1%)	70 %	160
Grain	Caraaroma	1.5 kg (7.6%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.25 kg (1.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	250 g	60 min	7 %
Aroma (end of boil)	Challenger	130 g	0 min	7 %
Aroma (end of boil)	Amarillo	250 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe moczone w whisky	50 g	Secondary	30 day(s)
Flavor	Rodzynki moczone w rumie	100 g	Secondary	30 day(s)