

# SCOTTISH ALE 11 BLG 25L

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **12.4**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (65.1%)	81 %	4
Grain	Caramel/Crystal Malt - 20L	1.5 kg (27.9%)	75 %	39
Grain	Brown Malt (British Chocolate)	0.25 kg (4.6%)	70 %	128
Grain	Briess - Chocolate Malt	0.13 kg (2.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	37 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew