

Scottish Ale 11°BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **14.1**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (84.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.7 kg (11.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.4%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5 % |
| Aroma (end of boil) | Tradition | 15 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 15 min |