

## Scottish ale

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **8.9**
- Style **Scottish Light 60/-**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp              | 2 kg (92%)      | 83 %  | 6   |
| Grain | Brown Malt (British Chocolate) | 0.075 kg (3.4%) | 70 %  | 128 |
| Grain | Caramel/Crystal Malt - 120L    | 0.075 kg (3.4%) | 72 %  | 236 |
| Grain | Briess - Chocolate Malt        | 0.025 kg (1.1%) | 60 %  | 690 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |

### Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| Fm12 | Ale  | Liquid | 120 ml | ---        |