

Scottish ale

- 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 | --- |