

## Scottish heavy

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **15.3**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (51.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (25.6%)	79 %	10
Grain	Żytni	0.4 kg (10.3%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.5 kg (12.8%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	15.1 %
Boil	Fuggles	50 g	5 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---