

# Scottish Heavy Homebrew Challenge

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **12**
- SRM **15**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 2.53 kg (71.9%) | 81 %  | 6   |
| Grain | heritage                   | 0.49 kg (13.9%) | 75 %  | 180 |
| Grain | Słód pszeniczny Bestmalz   | 0.25 kg (7.1%)  | 82 %  | 5   |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (7.1%)  | 68 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 21 g   | 60 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 5 g    | Boil    | 60 min |