

Scottish Light 60 #1 - Browar na Wyżynie #1

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **14.2**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt | 1.8 kg (56.3%) | 80 % | 6 |
| Grain | monachijski typ II Viking Malt | 0.3 kg (9.4%) | 78 % | 22 |
| Grain | cookie (bursztynowy) Viking Malt | 0.3 kg (9.4%) | 72 % | 60 |
| Grain | caramel aromatic - Viking Malt | 0.3 kg (9.4%) | 75 % | 180 |
| Grain | karmelowy 150 - Viking Malt | 0.15 kg (4.7%) | 75 % | 150 |
| Grain | karmelowy 300 - Viking Malt | 0.15 kg (4.7%) | 70 % | 300 |
| Grain | pszeniczny karmelowy Viking Malt | 0.1 kg (3.1%) | 70 % | 100 |
| Grain | dekstrynowy - Viking Malt | 0.1 kg (3.1%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------------------|--------|--------|------------|
| Boil | East Kent Golding (UK) - granulata | 20 g | 60 min | 5.27 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
| Water Agent | chlorek wapnia | 4 g | Mash | 70 min |
| Water Agent | kwask mlekowy | 5 g | Mash | 70 min |

Notes

- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual
161.0 20.0 6.0 87.8 46.0 277.9 253.2 126.6

SO42-/Cl- ratio: 0.5 Very Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=C91V3FX>
Mar 14, 2018, 2:05 PM