

# Strong ale

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- Gravity **16.8 BLG**
- ABV ---
- IBU **42**
- SRM **19.3**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	2.5 kg (35.2%)	80 %	5.3
Grain	Żytni	2.5 kg (35.2%)	85 %	8
Grain	Wędzony bukiem	1 kg (14.1%)	75 %	5
Grain	Caramunich	0.5 kg (7%)	73 %	160
Sugar	Candi Sugar, Amber	0.6 kg (8.5%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	50 g	60 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	2000 ml	Fermentum Mobile