

Strong Scotch Ale

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **25**
- SRM **16.4**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (66.7%) | 80 % | 5 |
| Grain | Wędzony torfem Viking Malt | 1.6 kg (19.4%) | 82 % | 10 |
| Grain | Weyermann - Carapils | 0.6 kg (7.3%) | 78 % | 4 |
| Grain | Weyermann - Carawheat | 0.1 kg (1.2%) | 77 % | 97 |
| Grain | Jęczmień palony | 0.15 kg (1.8%) | 55 % | 985 |
| Sugar | cukier trzcinowy | 0.3 kg (3.6%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Northdown | 30 g | 60 min | 8.2 % |
| Aroma (end of boil) | Northdown | 20 g | 10 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 200 ml | Fermentum Mobile |