

# Szkocki Ale

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **12.3**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (65.2%)   | 80 %  | 7   |
| Grain | Pilzński               | 1 kg (21.7%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils   | 0.3 kg (6.5%)  | 78 %  | 4   |
| Grain | Weyermann - Carawheat  | 0.05 kg (1.1%) | 77 %  | 97  |
| Grain | Jęczmień palony        | 0.05 kg (1.1%) | 55 %  | 985 |
| Sugar | Cane (Beet) Sugar      | 0.2 kg (4.3%)  | 100 % | 0   |

## Hops

| Use for             | Name              | Amount | Time    | Alpha acid |
|---------------------|-------------------|--------|---------|------------|
| Boil                | Marynka           | 10 g   | 60 min  | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 110 min | 4 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 1000 ml | Fermentum Mobile |