

Szkockie Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **12.4**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.75 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy cookie | 0.2 kg (5.4%) | 70 % | 49 |
| Grain | Caramunich® typ I | 0.4 kg (10.8%) | 73 % | 80 |
| Grain | Jęczmień palony | 0.1 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |