

# Szkockie Ale w kratę

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **26**
- SRM **17.5**
- Style **Strong Scotch Ale**

## 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 **2.2 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (56.2%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.5%)	79 %	16
Grain	Special B Malt	0.5 kg (5.6%)	65.2 %	315
Grain	Casle Malting Whisky Nature	1 kg (11.2%)	85 %	4
Grain	Weyermann - Carawheat	0.4 kg (4.5%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Hallertau Mittelfruh	40 g	10 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	50 ml	Wyeast Labs