

# Szkot

- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **37**
- SRM **14.4**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **73.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	17 kg (81%)	80 %	5
Grain	Suflet Pale Ale malt	1 kg (4.8%)	80 %	5
Grain	Strzegom Słod Cookie	1 kg (4.8%)	70 %	70
Grain	diastatyczny	2 kg (9.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis