

The Road to the Isles

- Gravity **29.3 BLG**
- ABV ---
- IBU **40**
- SRM **23.8**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 8 kg (74.1%) | 79 % | 10 |
| Grain | Castle Malting Whisky Nature | 0.25 kg (2.3%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (4.6%) | 79 % | 45 |
| Grain | Carafa II | 0.1 kg (0.9%) | 70 % | 812 |
| Grain | Rye Malt | 0.25 kg (2.3%) | 63 % | 10 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (15.7%) | 90 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Phoenix | 60 g | 60 min | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Slant | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|------|-----------|-----------|
| Flavor | Płatki dębowe macerowane w whisky | 20 g | Secondary | 14 day(s) |
|--------|---|------|-----------|-----------|