

## #31 Szkockie Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **10.3**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | polding pale ale | 3.4 kg (91.9%) | 78 %  | 40  |
| Grain          | cookie           | 0.3 kg (8.1%)  | 70 %  | --- |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min   | 6.2 %      |
| Boil    | East Kent Goldings | 15 g   | 10 min   | 6.2 %      |
| Boil    | East Kent Goldings | 15 g   | 1 min    | 6.2 %      |
| Dry Hop | East Kent Goldings | 45 g   | 7 day(s) | 6.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |