

## #40 Disco Ulysses (Szkockie 70)

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **12.6**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.3 kg (86.8%) | 81 %  | 6   |
| Grain | Crystal                | 0.3 kg (11.3%) | 80 %  | 160 |
| Grain | Red Crystal            | 0.05 kg (1.9%) | 80 %  | 400 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 10 g   | 60 min | 9 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 30 ml  | Fermentum Mobile |