

# Celtyckie - Scottish Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **14.2**
- Style **Northern English Brown 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Viking Red Active	1 kg (25%)	80 %	35
Grain	Strzegom Karmel 150	0.5 kg (12.5%)	75 %	150
Grain	Strzegom Wiedeński	0.2 kg (5%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.8%)	73 %	120
Grain	Żytni	0.1 kg (2.5%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	6.6 %
Boil	Fuggles	5 g	20 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis