

## Peated Scottish Ale - BIAB

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **21.5**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.89 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	2 kg (44.4%)	82 %	10
Grain	Peat Smoked Malt	1 kg (22.2%)	74 %	4
Grain	BESTMALZ - Best Melanoidin	1 kg (22.2%)	75 %	40
Grain	Red Crystal	0.5 kg (11.1%)	--- %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	40 min	5.1 %
Boil	Bramling	20 g	10 min	6 %
Boil	Bramling	10 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Mocno Palone	30 g	Secondary	5 day(s)