

Scotch Old Ale - Jack Daniels

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **8.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (77.3%) | 81 % | 26 |
| Sugar | cukier trzcinowy nierafinowany | 1 kg (22.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Summit | 30 g | 80 min | 17 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 10 min | 2.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|-----------|-----------|
| Other | płatki dębowe macerowane w Jack Daniels | 50 g | Secondary | 14 day(s) |