

# Scottish Ale

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **14.7**
- Style **Scottish Light 60/-**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.8 kg (77.8%)	81 %	4
Grain	Castlemalting - Crystal 150	0.5 kg (13.9%)	78 %	150
Grain	Thomas Fawcett - Bown	0.2 kg (5.6%)	72 %	185
Grain	Czekoladowy	0.1 kg (2.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale