

Scottish Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **14**
- SRM **15.3**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **73 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **70 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.5 kg (76.4%) | 81 % | 4 |
| Grain | Crystal Malt 150 | 0.7 kg (15.3%) | 81 % | 150 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5.5%) | 70 % | 128 |
| Grain | Chocolate Malt (UK) | 0.13 kg (2.8%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 37 g | 30 min | 5.1 % |

Yeasts

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