

SCOTTISH ALE 11 BLG 25L

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **12.4**
- Style **Scottish Export 80/-**

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 **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 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 (65.1%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 20L | 1.5 kg (27.9%) | 75 % | 39 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4.6%) | 70 % | 128 |
| Grain | Briess - Chocolate Malt | 0.13 kg (2.4%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 37 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |