

# Scottish Ale mix

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **16.8**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (48.6%)	78 %	16
Grain	Strzegom Karmel 150	0.5 kg (14.3%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (5.7%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.9%)	68 %	1200
Sugar	glukoza	1 kg (28.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---