

Scottish brown ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **21.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7.1%)	74 %	79
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	karmelowy	0.5 kg (7.1%)	79 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	9 %