

Scottish Havy 70

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.8**
- Style **Scottish Heavy 70/-**

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 **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (96.3%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.052 kg (1.3%) | 55 % | 985 |
| Grain | słód zakwający | 0.05 kg (1.2%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (1.2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Liquid | 20 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Biresol | 10 g | Boil | 10 min |