

# Scottish Light

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **15.5**
- Style **Scottish Light 60/-**

## 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (40.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	1.5 kg (40.5%)	81 %	5
Grain	CRISP - Crystal Extra Light	0.5 kg (13.5%)	74 %	120
Grain	Jęczmień palony	0.2 kg (5.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	12.1 %
Boil	Fuggles	30 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Fermentis