

Scottish Light 60 Homebrew Challenge

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **12**
- SRM **13.8**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.67 kg (84.2%)	81 %	6
Grain	Simpsons - Crystal T50	0.25 kg (7.9%)	74 %	130
Grain	Strzegom Czekoladowy jasny	0.19 kg (6%)	68 %	400
Grain	Jęczmień palony	0.06 kg (1.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0.32 g	---