

Smoked Scottish

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **13.1**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Viking Malt Wędzony Torfem | 5 kg (94.3%) | 80 % | 10 |
| Grain | Strzegom Barwiący | 0.1 kg (1.9%) | 50 % | 1300 |
| Grain | Pszeniczny | 0.2 kg (3.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Marynka | 5 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Safale |

Notes

- 10 dni burzliwa - 17 oC
10 dni cicha - 19 oC
Apr 20, 2017, 7:20 PM