

# Strong Scotch Ale

- Gravity **21.6 BLG**
- ABV ---
- IBU **22**
- SRM **23.9**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **56.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	13 kg (91.8%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.4 kg (2.8%)	75 %	20
Grain	Carawheat (GR)	0.4 kg (2.8%)	68 %	79
Grain	Czekoladowy	0.16 kg (1.1%)	60 %	788
Grain	Jęczmień palony	0.2 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	70 g	60 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %
Boil	Challenger	15 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar