

Strong Scotch Ale - Wee-Heavy z modyfikacjami

- Gravity **20.5 BLG**
- ABV ---
- IBU **23**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **6 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Słód pale ale | 1.9 kg (23.5%) | --- % | --- |
| Grain | słód pilznański | 5.3 kg (65.4%) | --- % | --- |
| Grain | Caraaroma | 0.1 kg (1.2%) | 78 % | 400 |
| Grain | Weyermann - Carapils | 0.5 kg (6.2%) | 78 % | --- |
| Grain | Jęczmień palony | 0.1 kg (1.2%) | 55 % | --- |
| Grain | Carahell | 0.2 kg (2.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Mosaic | 20 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 250 ml | White Labs |