

Strong Scotch Ale

- Gravity **22.5 BLG**
- ABV ---
- IBU **20**
- SRM **17.6**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (64.3%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.8 kg (21.1%) | 80 % | 4 |
| Grain | Briess - Carapils Malt | 0.7 kg (8.2%) | 74 % | 3 |
| Grain | Briess - Caracrytal Wheat Malt | 0.1 kg (1.2%) | 78 % | 108 |
| Grain | Jęczmień palony | 0.1 kg (1.2%) | 55 % | 985 |
| Sugar | trzciniowy | 0.35 kg (4.1%) | --- % | --- |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - Scottish Ale | Ale | Liquid | 10 ml | Wyeast Labs |