

Szkocka - Scottish Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **19.2**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **70 C**, Time **70 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.8 kg (77.8%)	81 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (13.9%)	72 %	236
Grain	Brown Malt (British Chocolate)	0.2 kg (5.6%)	70 %	128
Grain	Briess - Chocolate Malt	0.1 kg (2.8%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Płatki whisky	25 g	Secondary	7 day(s)
Other	Płatki kasztanowca	15 g	Secondary	7 day(s)