

# Szkocki Ale

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **12.3**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (65.2%)	80 %	7
Grain	Pilznieński	1 kg (21.7%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4
Grain	Weyermann - Carawheat	0.05 kg (1.1%)	77 %	97
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985
Sugar	Cane (Beet) Sugar	0.2 kg (4.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	110 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1000 ml	Fermentum Mobile