

SZKOCKIE ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **10.9**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (85.5%)	81 %	6
Grain	Karmel 150	0.5 kg (8.5%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (3.4%)	70 %	128
Grain	Weyermann - Acidulated Malt	0.15 kg (2.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	40 min	4.5 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	4.5 %
Boil	lunga	10 g	65 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile