

# Szkod

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **9.4**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type           | Name              | Amount         | Yield | EBC |
|----------------|-------------------|----------------|-------|-----|
| Grain          | Peat Smoked Malt  | 3 kg (39%)     | 74 %  | 6   |
| Grain          | Strzegom Pale Ale | 3 kg (39%)     | 79 %  | 6   |
| Liquid Extract | Bruntal Pale Ale  | 1.7 kg (22.1%) | 80 %  | 35  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 30 ml  | Fermentum Mobile |