

# Szkot

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **16.3**
- 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 **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (55.9%)	81 %	4
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	2 kg (24.8%)	78 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.2%)	75 %	30
Grain	Słód owsiany Fawcett	0.4 kg (5%)	61 %	5
Grain	Casle Malting Whisky Nature	0.5 kg (6.2%)	85 %	4
Grain	Jęczmień palony	0.15 kg (1.9%)	55 %	985