

# szkot w rozbiegu

---

- Gravity **9.5 BLG**
- ABV ---
- IBU **20**
- SRM **10.1**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **110 min**
- Evaporation rate **15 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (93.2%)	79 %	6
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985
Grain	Oats, Flaked	0.2 kg (5.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin	5 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	150 ml	Fermentum Mobile