

# szkotisz ejl

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **11.4**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.7 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | pilsner steinbach    | 1.4 kg (72.5%) | 80 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.2 kg (10.4%) | 70 %  | 49  |
| Grain | Caramunich® typ I    | 0.2 kg (10.4%) | 73 %  | 80  |
| Grain | red ale viking malt  | 0.1 kg (5.2%)  | 75 %  | 70  |
| Grain | Jęczmień palony      | 0.03 kg (1.6%) | 55 %  | 985 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 10 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 4 g    | 5 min  | 5.1 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Wyeast - 1728 Scottish Ale | Ale  | Slant | 100 ml | ---        |