

## Peated Scottish Ale - BIAB

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **21.5**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.89 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Malt<br>Wędzony Czereśnią | 2 kg (44.4%)   | 82 %  | 10  |
| Grain | Peat Smoked Malt                 | 1 kg (22.2%)   | 74 %  | 4   |
| Grain | BESTMALZ - Best<br>Melanoidin    | 1 kg (22.2%)   | 75 %  | 40  |
| Grain | Red Crystal                      | 0.5 kg (11.1%) | --- % | 400 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 40 min | 5.1 %      |
| Boil    | Bramling           | 20 g   | 10 min | 6 %        |
| Boil    | Bramling           | 10 g   | 5 min  | 6 %        |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Danstar - Windsor<br>Ale | Ale  | Dry  | 11 g   | Danstar    |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                          | Amount | Use for   | Time     |
|--------|-------------------------------|--------|-----------|----------|
| Flavor | Płatki Dębowe<br>Mocno Palone | 30 g   | Secondary | 5 day(s) |