

C&D no. 1 Scottish Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **8.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | pilsen malt | 4 kg (72.7%) | 80 % | 4 |
| Grain | Munich Malt | 1 kg (18.2%) | 80 % | 18 |
| Grain | Briess - Carabrown Malt | 0.5 kg (9.1%) | 79 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 11 g | Mangrove Jack's |