

# Celtyckie - Scottish Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **14.2**
- Style **Northern English Brown 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 2 kg (50%)     | 80 %  | 5    |
| Grain | Viking Red Active                | 1 kg (25%)     | 80 %  | 35   |
| Grain | Strzegom Karmel 150              | 0.5 kg (12.5%) | 75 %  | 150  |
| Grain | Strzegom Wiedeński               | 0.2 kg (5%)    | 79 %  | 10   |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (3.8%) | 73 %  | 120  |
| Grain | Żytni                            | 0.1 kg (2.5%)  | 85 %  | 8    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.3%) | 73 %  | 1001 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 15 g   | 60 min | 6.6 %      |
| Boil    | Fuggles | 5 g    | 20 min | 6.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |