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- Gravity **26.2 BLG**
  - ABV **12.3 %**
  - IBU ---
  - SRM **23.8**
  - 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Słód Wędzony CM             | 2 kg (19%)    | 80 %   | 5   |
| Grain | Strzegom Wiedeński          | 2 kg (19%)    | 79 %   | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (19%)    | 79 %   | 22  |
| Grain | Viking Pale Ale malt        | 3 kg (28.6%)  | 80 %   | 5   |
| Grain | Special B Malt              | 0.5 kg (4.8%) | 65.2 % | 315 |
| Grain | Special W                   | 0.5 kg (4.8%) | 65.2 % | 280 |
| Grain | Karmelowy Jasny 30EBC       | 0.5 kg (4.8%) | 75 %   | 30  |