

# Scotch Old Ale - Jack Daniels

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **8.8**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (77.3%)	81 %	26
Sugar	cukier trzcinowy nierafinowany	1 kg (22.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	80 min	17 %
Aroma (end of boil)	Styrian Golding	25 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe macerowane w Jack Daniels	50 g	Secondary	14 day(s)