

# Scottish 60 Shilling

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **14.7**
- Style **Scottish Light 60/-**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **6.7 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.5 kg (78.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (10.5%) | 79 %  | 16  |
| Grain | Fawcett - Red Crystal      | 0.1 kg (5.3%)  | 75 %  | 400 |
| Grain | Fawcett - Pale Chocolate   | 0.1 kg (5.3%)  | 71 %  | 600 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 15 g   | 35 min | 5.1 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 250 ml | Fermentum Mobile |

## Notes

- Ważne! Karmelizacja - przy wysładzaniu odebrać pierwsze 2-3l i gotować, aż objętość spadnie o połowę. Wysładzać do ~3/4 obj. lub 3 Blg, resztę uzupełnić wodą z baniaka.  
Chmiel - cokolwiek na ~15 IBU  
Nagazowanie niskie 1,3-1,6  
*Apr 4, 2019, 6:22 PM*