

# SCOTTISH ALE 11 BLG 25L

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **12.4**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise      | 3.5 kg (65.1%) | 81 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L     | 1.5 kg (27.9%) | 75 %  | 39  |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4.6%) | 70 %  | 128 |
| Grain | Briess - Chocolate Malt        | 0.13 kg (2.4%) | 60 %  | 690 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 37 g   | 30 min | 4.5 %      |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 12.5 g | Mauribrew  |