

# Scottish Ale mix

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **16.8**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Liquid Extract | Liquid Extract (LME)<br>- Pale    | 1.7 kg (48.6%) | 78 %  | 16   |
| Grain          | Strzegom Karmel<br>150            | 0.5 kg (14.3%) | 75 %  | 150  |
| Grain          | Brown Malt (British<br>Chocolate) | 0.2 kg (5.7%)  | 70 %  | 128  |
| Grain          | Strzegom<br>Czekoladowy ciemny    | 0.1 kg (2.9%)  | 68 %  | 1200 |
| Sugar          | glukoza                           | 1 kg (28.6%)   | --- % | ---  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |
| Boil    | East Kent Goldings | 10 g   | 5 min  | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |